

Blackenbrook Montepulciano 2014



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Weather Conditions: A warm and dry spring allowed an early flowering and pollination. January was cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Montepulciano originates from **Central Italy** and produces large, almost seedless grape berries of an amazing dark colour. Relatively low acidity (especially for an Italian varietal) and mild sweet tannins ideally suited to the temperate Nelson climate.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- Hand-harvested and hand-sorted on 24 April

Winemaking

- Extremely **gentle winemaking**: di-stemming before fermentation on the skins, hand-plunged, moderate pressing, gravity-fed from press area to main winery, minimal pumping, filtration in a single pass from cloudy to sterile
- aged for 12 months in two and three year old French barrels in temperature controlled barrel room
- Bottled on 30 July 2015 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 13.5% alcohol
- only **120 cases** produced

Tasting Notes

Powerful and rich, our densely coloured **Nelson Montepulciano 2014** boasts deep flavours of violets and chocolate with a firm backbone of tannin.

Ideal serving temperature: 18°C