

# Blackenbrook Montepulciano 2015

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



**Weather Conditions:** Weather Conditions: Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather and we managed to bring our crop in safely and in good condition.

**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 2 July 2016 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 13.5% alcohol
- only 75 cases produced

## Tasting Notes

Our **Montepulciano 2015** is densely coloured and rich, with ripe flavours of dark berries and spice, finely integrated French oak and a firm backbone of tannin.

Try it with a wood-fired pizza or pappardelle-pasta with hearty wild boar ragu *buonissimo*.

Ideal serving temperature: 18 degrees