



### Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- **Vegan Wine**, certified by the **New Zealand Vegetarian Society**
- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone Sauvignon Blanc MS
- **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 returned for another 3 weeks ó just long enough to bring our crop in safely and in good condition.
- Hand-harvested and hand-sorted on 2 April



### Winemaking

- Half the crop was de-stemmed before pressing with the balance whole bunch-pressed
- Gravity-fed from press area to winery
- Cool fermentation
- Extended lees contact in stainless steel
- **No fining** pre-bottling, minimal pumping
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 1 August 2013 in **Light-Weight Bottles** to reduce our Carbon Footprint, 13.5% Alcohol

### Accolades

#### 5 Stars Dish Magazine

New Zealand's sunshine capital has produced **something sensational** here, a wine bursting with sweet passion fruit and floral aromatics, crunchy-crisp acidity and complex herb garden, curry leaf, basil and mintö notes- a more refined and elegant sauvignon blanc, with warm texture and generosity.

#### 4 Stars Michael Cooper

The 2013 is crisp and lively, tight and youthful, with strong melon, lime and green-capsicum flavours and a dry, racy finish.

#### 4 Stars or 85/100 from Bob Campbell MW

Mountain stream purity and nervy acidity are the two features that stand out in this delicately aromatic Sauvignon Blanc. Grapefruit, orange blossom, gooseberry and passion fruit flavours are some of the more obvious descriptors. Tangy wine with an austere and drying finish that I rather like.

### Tasting Notes

Our Blackenbrook Sauvignon Blanc 2013 is a wonderfully delicate and yet tantalisingly complex wine with bright gooseberry, passion fruit and red capsicum flavours.

### Soul mates from the kitchen

Seared Nelson scallops, pan-fried blue cod, barbecued green lipped mussels and cockles, chicken breasts with spinach, macadamias and cottage cheese stuffing

Ideal serving temperature: 8 - 10°C