

Blackenbrook Sauvignon Blanc 2015



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society

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 2 weeks just long enough to bring our crop in safely and in good condition.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone Sauvignon Blanc MS
- Hand-harvested and hand-sorted on 28 March

Winemaking

- Extremely **gentle winemaking:** Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, filtration in a single pass from cloudy to sterile, **no fining** pre-bottling
- Oak-ageing for 7% of the wine to add complexity
- 4g/ltr natural residual sugar
- Bottled on 28 July in **light-weight bottles** to reduce our carbon footprint, 13.0% alcohol

Tasting Notes

Our delicately aromatic **Blackenbrook Sauvignon Blanc 2015** shows pure passion fruit, gooseberry and green capsicum flavours interwoven with a charming minerality. Ideal serving temperature: 8 - 10 degrees.

Accolades

4 Stars Michael Cooper: The 2015 vintage is dry, with strong, vibrant melon and green-capsicum flavours, fresh and tangy, and a lengthy finish.

Neil Hodgson, The Nelson Mail: This Sauvignon Blanc has bright, fresh flavours with a certain purity we have come to expect from Blackenbrook. Ripe melon, apricots, passionfruit, zesty green capsicum and firm lime characters dominate the flavours while the ripe acidity leaves a wonderful juiciness in the long finish. **Perfect summer drinking.**