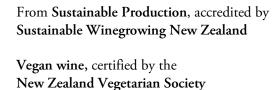
## Blackenbrook Sauvignon Blanc 2019



Weather Conditions: Good rainfall in spring promoted healthy canopy growth. December brought fine and dry weather, ideal conditions for a successful flowering and pollination.

From January right into harvest a heat wave and drought gripped the region. Our deep-rooting vines and the moisture-holding clay soils enabled our un-irrigated vineyard to thrive in these challenging conditions and produce a healthy crop with outstanding flavour concentration.

Harvest kicked off on 8 March, the earliest starting date at Blackenbrooks ever.

## Viticulture

- 100% fruit from our Home block
- Moutere clay soil with a layer of sandy loam
- Clone: Sauvignon Blanc MS
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 20 March 2019
- 22.2 Brix

## Winemaking

- Extremely gentle winemaking: Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping,
- **no fining** pre-bottling
- Oak-ageing for 4% of the wine to add complexity
- 1.9g/ltr natural residual sugar
- Bottled on 19 July 2019 in light-weight bottles
- 13.0% alcohol

## **Tasting Notes**

An elegant style that keeps delivering. Focused and vibrant, our Sauvignon Blanc 2019 boasts layers of fragrant gooseberry, bright passionfruit and red capsicum.

Ideal serving temperature: 8 - 10 degrees

4 Stars Michael Cooper: Freshly aromatic, this Sauvignon Blanc is mouthfilling and tangy, with vibrant tropical-fruit flavours to the fore, a herbaceous undercurrent, good intensity, and a basically dry finish.



