

RESTED IN OAK SAUVIGNON BLANC 2024

NEW ZEALAND



WINEMAKER'S NOTES

Dragged from sleep, this barrel-aged Sauvignon Blanc is wide awake and resounding. Punchy gooseberry, marzipan and brilliant sunshine.

A big wine with a long, luminous finish.

THE VINTAGE

The outstanding 2024 vintage inspired the decision to mature a portion of the Sauvignon Blanc in used 500L French oak barrels.

When Trudy and I tasted the wine two years later, we were blown away by its intensity and beautiful energy. We decided to bottle our first-ever Rested in Oak Sauvignon Blanc. Just 119 cases produced.

VINEYARD

- Home Vineyard, planted 2001
- Clone MS
- Moutere clay soil
- Manual leaf plucking to maintain an open, healthy canopy
- Hand-picked 18 March 2024
- 23.6 Brix

WINERY

- Gentle pressing
- Cool fermentation
- Stopped at 5.5g/L natural sugar
- Lees contact
- Matured for 2 years in seasoned 500L oak barrels
- 13.5% alcohol
- Bottled 14 Oct 26
- Winemaker Trudy Shield

AWARDS

New release, waiting for great things to come!



Blackenbrook Vineyard
0064 27 434 0697
www.blackenbrook.co.nz



Sustainable Production
Sustainable Winegrowing
New Zealand



Vegan friendly,
no animal products
have been used