



### Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Focus on healthy soil and **sustainability**
  
- After a rather humid spring and early summer, Nelson was blessed with the most amazing **Indian Summer**, allowing us to pick all varieties at full ripeness.
  
- Hand-picked and hand-sorted  
From 2 to 14 April at optimum ripeness with 25.2 Brix

### Tasting Notes

Concentrated, with great fruit purity and strong varietal characters of rose petals and Turkish Delight, this is a **medium-dry style** with a smooth texture and lasting finish.

It will benefit from bottle ageing and we recommend to enjoy it between now and 2015.

Ideal serving temperature: 15°C

### Winemaking

- Extended skin contact before whole bunch pressing
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at **18g/ltr** natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping and gentle filtration
  
- Bottled on 5 August 2010 under DIAM cork with 14.5% Alcohol
  
- **Vegan-friendly** – no animal products have been used to fine this wine

### Accolades

#### Silver Medal New Zealand International Wine Show

#### ★★★★1/2 Michael Cooper

The powerful, softly mouthfilling 2010 vintage is still very youthful, but **pure and delicate**, with lychee, pear, peach and spice flavours, a slightly oily texture and soft, long finish.

#### ★★★★Bob Campbell

Beautifully **pure, focused Gewürztraminer** with fine Turkish delight/rose petal characters together with a seasoning of star anise and other spices. Made in a **medium/dry style** with impressive power as evidenced by a lengthy finish.

