

Blackenbrook Muscat 2014

From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan Wine, no animal products have been used to produce this wine.

Blackenbrook crafted the **first Muscat** on New Zealand Island in 2010

Weather Conditions: A warm and dry spring allowed an early flowering and good pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone: Muscat Ottonel
- Hand-harvested and -sorted on 8 April with 22.6 Brix

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to winery
- Cool fermentation, stopped at **5g/ltr** natural residual sugar
- Extended fine lees contact in stainless steel
- No fining pre-bottling, minimal pumping
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 30 July 2014 light-weight bottles to reduce our carbon footprint
- 13.5% alcohol, **off-dry** style, only 73 cases produced

Tasting Notes

Reminiscent of orange blossom, sweet jasmine and spice our Blackenbrook Muscat 2014 is intensely aromatic, refreshing and dangerously easy-drinking.

Ideal serving temperature: 10 -12°C

Accolades:

4 Stars Michael Cooper: The 2014 vintage is a rare example of South Island Muscat. It is pale and scented, very vibrant and youthful, with good body, poise and richness. Made in an off-dry style, it is full-bodied, with lychee, pear and orange flavours, showing excellent purity, delicacy and varietal precision.

