

Blackenbrook Sauvignon Blanc 2018

From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan wine, certified by the
New Zealand Vegetarian Society



Weather Conditions: An extremely dry spring lead to an early draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures, promoting vigorous canopy and grass growth. Unfortunately this weather pattern culminated in two large cyclones - Fehi and Gita - battering the region in February.

March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

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 21 March 2018

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
- 4g/ltr natural residual sugar
- Bottled on 11 July in **light-weight bottles** to reduce our carbon footprint
- 13.0% alcohol

Tasting Notes

A highly aromatic wine our **Blackenbrook Sauvignon Blanc 2018** boasts vibrant flavours of passionfruit and gooseberry contrasting tantalisingly with zesty green capsicum.

Ideal serving temperature: 8 - 10 degrees