

# Blackenbrook Sauvignon Blanc 2019

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan wine, certified by the New Zealand Vegetarian Society



**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** to reduce our carbon footprint
- 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

