

# Blackenbrook Sauvignon Blanc 2025

## Tasting Notes

Capturing the essence of a sun-filled Nelson summer, this intensely aromatic Sauvignon Blanc bursts with passionfruit, gooseberry, and citrus, lifted by subtle fresh herb notes.

Clean. Juicy. Vibrant.



## The Season

What an amazing growing season we've had! The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy.

In December, our Nelson sun made for perfect flowering and good pollination.

Summer delivered long stretches of blue skies, punctuated by just enough rainfall to maintain soil moisture and keep the vines thriving.

A long, warm Indian summer then carried us through to harvest, allowing the fruit to ripen slowly and evenly. The grapes came in balanced, clean, and full of flavour – another great vintage!

## Winemaking

Harvested in the cool of the morning on 29 March  
Di-stemmed and gently pressed  
Fermentation at low temperatures to preserve aromatic purity  
Aged on fine lees for added texture and complexity

5g/ltr natural residual sugar, 12.5% alcohol  
Bottled on 13 March 2026 under screw capsules in light-weight bottles to reduce carbon footprint  
Winemaker: Trudy Shield

**Vegan friendly**, no animal products have been used in the production of this wine.



**Sustainable Production**, accredited Sustainable Winegrowing New Zealand

