

Blackenbrook Sauvignon Blanc 2024

Handpicked and handcrafted, our Sauvignon Blanc 2024 tells a story of family, beautiful grapes and extraordinary wines from sunny Nelson, New Zealand.

Playful notes of gooseberry and passion fruit dance on the palate, while the fruity character and juicy acidity make each sip a truly delightful experience.



The Season

Spring was near-perfect with ample sunshine and just the right amount of rain to keep the vines thriving.

Despite a drought in February and March, our old, deep-rooted vines managed to access sufficient water to ripen a beautiful crop.

Harvest 2024 proved to be one of our finest vintages to date. Free from disease or weather challenges, the grapes were hand-picked in excellent health and rich concentration by our dedicated, small team of regulars. **Big smiles all around!**

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



Sustainable Production, accredited Sustainable Winegrowing New Zealand

Vineyard: fruit exclusively from our 23 year old home block
Clone: Sauvignon Blanc MS
Soil: Moutere clay with a layer of sandy loam
Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry
Hand-picked on 18 March with 23.6 Brix

Winery: 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
3% oak-aged for added complexity
4.6g/ltr natural residual sugar, 13.5% alcohol

Bottled on 7 August 2024 under screw capsules in light-weight bottles to reduce carbon footprint

90/100 Stephen Wong MW, therealreview.com

Rose apple and elderflower aromas edged in passionfruit and sweet herb. The acidity is tart and crunchy, tempering the soft fruitiness on its light, herbaceous palate. Off-dry and gentle on the finish as it turns to pithy grapefruit. This is **perfumed and elegant**, in keeping with its lighter-weight floral flavours. 14 Feb 2025