

Blackenbrook Montepulciano 2023

Intriguing and generous, our Montepulciano 2023 brims with dark berries and clay earth complexity, toasty wood layers and moments of spice and mystery.

The Montepulciano grape variety originates from Central Italy. Try it with a wood-fired pizza or a hearty venison stew – so good!



Season Overview

Our 20th year of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop. Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – a challenging season with a happy ending.

Vegan friendly wine

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vineyard: Montepulciano produces large, almost seedless grape berries of an amazing dark colour. With its tough skins it is well suited to an extended ripening period and is picked roughly three weeks after all our other varieties.

Fruit exclusively from our home block
Moutere clay with a layer of sandy loam
Close planting: 3780 vines/ha
Extensive manual shoot thinning and leaf plucking Hand-
Hand-picked on 18 April 2022 with 22.5 Brix

Winery: di-stemmed before fermentation on the skins, hand-plunged, gentle pressing, gravity-fed from press area to main winery, minimal pumping, **no fining** pre-bottling
Matured for 12 months in aged French barrels
Bottled under screw capsules on 13 Aug 2024
13.0% alcohol, production: **121 cases**

92/100 Stephen Wong MW, therealreview.com

Mid-purple. Black cherry, raspberry and smoky cinnamon oak express themselves with exuberance in this smooth and silky mid-weight wine. Ripe, gentle tannins with just enough acidity to give a twist of tart cherry on the mid-palate provide the canvas for the fruit-driven flavours to settle into more spice and seed complexity. A hint of violet sits alongside the wood on the finish, making for a very easy-to-drink style with a satisfying savoury layer.