

BLACK BARN
VINEYARDS
— BB —
TASTING NOTES

HAWKE'S BAY
SANGIOVESE
2007

Harvest Data:

11th May

Winemaking:

A small premium wine producer, Black Barn lies on the warm north facing slopes of the Havelock Hills in Hawke's Bay. A recognized special character zone, the clay based soils of this area have been producing red wines of renown for over a hundred years. 100% estate grown and hand picked to ensure optimum quality and ripeness. Our philosophy is to make artisan wines that are food friendly, have texture, palate interest, regional characters and balance.

Sangiovese is the grape of Tuscany. The home of Chianti and Super Tuscans. This elegant red is perfect with food. Only released in small volumes from exceptional vintages
Unfiltered with no fining.
Diam cork closure.

Blend Breakdown:

Bottling Date:	11 th Feb 2010
Alcohol %:	14.0 %
Total Acid g/L:	6.5 g/L
pH:	3.25
Residual Sugar g/L:	< 0.5g/L (Dry)



Release	July 2010
Carton	Six 750ml bottles
Barcode	9419099000449

**Trade Distributor
Negociants NZ**

Tasting Notes on Release

Eye	Brick red, garnet vibrant hue with good depth
Nose	Cherry, Violet floral note and hint of leather. Restrained oak spice.
Taste	Complex, bright palate layered with drying tannin and fine acidity to the finish
Food matches	Game, beef with roasted root vegetables, Great with Pasta.
Cellaring	Five to Eight years. When serving allow wine to warm to room temp (20 deg C)
Winemaker	Dave McKee