



## OVERVIEW

### ORIGIN OF MOUNT NELSON

After producing a singular Sauvignon Blanc at Tenuta dell'Ornellaia for many years, Marchese Lodovico Antinori wanted to make a wine that captured the same crisp, natural exuberance of the grape, while displaying restraint, elegance and structure. He turned to Marlborough, New Zealand, and in 2003 purchased, with his brother Piero Antinori, a portion of the Meadowbank vineyard. In 2004 they produced the first vintage of Mount Nelson from this property.

### LOCATION

Located at the northern end of New Zealand's south island, Marlborough is considered one of the finest areas in the world for Sauvignon Blanc. This is largely due to the cool, maritime climate where average daytime temperatures rarely exceed 24 degrees Celsius (75 degrees Fahrenheit), even in the hottest months, and yet the area still enjoys more sunlight hours than any other region in New Zealand.

### VINEYARDS

The Mount Nelson vineyard is situated just 18 meters (60 feet) above sea level on the banks of Taylor River near the mouth of Cloudy Bay. Originally part of the adjoining Meadowbank property, it was planted in 2001 and 2003 with more than 13 hectares (32 acres) of Sauvignon Blanc by Meadowbank owner William Grigg, a respected viticulturist who sold a portion of his property to the Antinoris.

Resting on an alluvial shingle fan, the vineyard has ideal soil for growing Sauvignon Blanc, primarily free-draining, stony to silt loam over deep stony river deposits. Its proximity to the sea results in beneficial maritime influences, including earlier ripening during the growing season and less risk of autumn frost and rain.

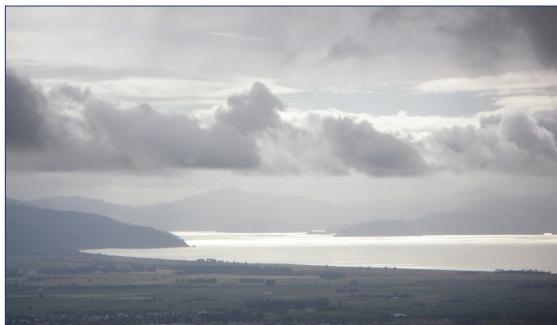
The Mount Nelson vineyard supplies 60 percent of the fruit for Mount Nelson, and the remaining fruit comes from the nearly identical neighboring 14-hectare (35-acre) Meadowbank vineyard, still owned and managed by Grigg.

### WINES

Tenuta Campo di Sasso Ltd. produces Mount Nelson Sauvignon Blanc, which combines new- and old-world styles, exuding the ripe, tropical and gooseberry fruit for which Marlborough is renowned, while harnessing the fruit's natural exuberance to make a wine with restraint, elegance and structure.

### PEOPLE

Tenuta Campo di Sasso Ltd. is a joint venture between Marchesi Lodovico and Piero Antinori. Lodovico provides the day-to-day guidance for the estate. Helena Lindberg is the winemaker.



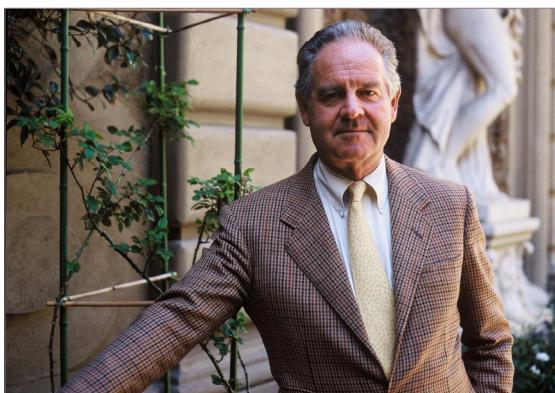
Marchese Lodovico Antinori



Helena Lindberg, winemaker



## THE PEOPLE



IT ALMOST GOES WITHOUT SAYING that wine is about people, from those who are passionate about making it to those who take pleasure in drinking it. Marchesi Lodovico and Piero Antinori understand what it takes to make and enjoy a fine wine. That's why they have gathered together an exceptional team of creative and talented people, from technicians and enologists to viticulturists and many others, all with the expertise, commitment and pride necessary for creating a successful portfolio of elite wine estates.

### MARCHESE LODOVICO ANTINORI

Managing partner Marchese Lodovico Antinori was born into the wine dynasty of the Antinori family in 1943. The youngest of three children, Lodovico worked in the United States for many years, then as photojournalist in Southeast Asia, including Vietnam. In the early 1980s, he returned to Italy and established Tenuta dell'Ornellaia. He dedicated the next 20 years to making Ornellaia one of the most highly regarded wine estates in the world. In March 2002, Lodovico Antinori sold Tenuta dell'Ornellaia to Robert Mondavi Winery, in order to devote himself completely to his new project, Tenuta di Biserno, the first joint venture between him and his brother, Piero, outside of their family business. In addition to his passion for wine and photography, Lodovico has a love for all-things western and maintains a horse ranch in Montana, which he visits as often as possible.

### MARCHESE PIERO ANTINORI

One of the leading figures of Italy's enological revolution, Marchese Piero Antinori enjoys a worldwide reputation for innovation. Born in Florence in 1938, he spent most weekends and summers at his family's vineyards, developing a passion for winemaking unbroken to this day. Despite his belief that "Sangiovese is part of Tuscany's DNA," he experimented widely with new grape varieties and combinations, which led to the production of his now famous Tignanello, which at the time of its debut in 1971 was considered a revolution within Italian winemaking. Now, together with his brother, Lodovico, he is investing that same passion and desire for change and innovation in their new project, Tenuta di Biserno.

### HELENA LINDBERG

Winemaker Helena Lindberg was born in 1964, raised in Sweden and received a Master's of Science in Chemical Engineering from Chalmers University of Technology in Göteborg in 1987. Her career began in the food industry before she developed an interest in wine and winemaking, a passion which took her to Australia in 1994. After spending two years at Yalumba in the Barossa Valley, she moved to Marlborough, New Zealand, where she lived and worked for three years. Helena then returned to Europe in 2000 in order to make wine in southern France's Languedoc-Roussillon for three years before leaving to attend Faculté d'Oenologie, the prestigious university in Bordeaux. She met Lodovico Antinori after finishing her studies and began working for Tenuta di Biserno in August 2004.