

Blackenbrook Chardonnay 2018



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand

Vegan Wine, certified by the New Zealand Vegetarian Society



Weather Conditions: An extremely dry spring lead to an early draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures, promoting vigorous canopy and grass growth. Unfortunately this weather pattern culminated in two large cyclones - Fehi and Gita - battering the region in February. March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

Viticulture

- Single Vineyard: 100% fruit from our 17 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 26 March 18

Winemaking

- Extremely **gentle winemaking:** Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, partially barrel-fermented, extended lees contact, minimal pumping
- 12 months in oak barrels (225L - 500L)
- 40% French oak, 60% American oak, 20% new oak
- partial malolactic fermentation
- Bottled on 13 July 2019 in light-weight bottles
- Screw capsules, 13.5% alcohol

Tasting Notes

After twelve months in oak barrels our **Chardonnay 2018** brims with ripe pineapple, sizzled butter and bran characters, creating an elegant richness, a well-structured mid-palate and great length and focus. Ideal serving temperature: 15 degrees

4 Stars Michael Cooper

A bold style, it is fresh and full-bodied, with peachy, citrusy flavours, seasoned with biscuity oak, good complexity and a slightly creamy texture.