

Blackenbrook Chardonnay 2014

From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Weather Conditions: A warm and dry spring allowed an early flowering and good pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- Single Vineyard: 100% fruit from our 13 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
- Hand-harvested and hand-sorted on 1 April

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
- Aged for 12 months in used oak barrels (225L and 500L), 76% French oak, 24% American oak
- 60% malolactic fermentation
- filtration in a single pass from cloudy to sterile, **no fining** pre-bottling
- Bottled on 29 July 2015 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 15.0% alcohol
- **Vegan Wine**

Tasting Notes

After twelve months in barrel our **Blackenbrook Chardonnay 2014** is creamy and attractively opulent with layers of pineapple, bran biscuit and sweet oak - rich, elegant and focused.

Ideal serving temperature: 15 degrees