

# Blackenbrook Reserve 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

- 100% fruit from our **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 1 April 2014

## 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 American oak barrels (225L – 300L)
- 43% new oak, 60% malolactic fermentation
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 29 July 2015 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 15.0% alcohol, **Vegan wine**

## Tasting Notes

Our Family Reserve Chardonnay 2014 is a seductively supple wine with flavours of sizzled butter, bran and toasted nuts adding complexity to citrus and pineapple characters.

The wine is built for ageing and we recommend to enjoy it between now and 2020.

## Accolades

**4 Stars Michael Cooper:** Pale straw, this wine has substantial body, with generous, peachy, citrusy flavours, strongly seasoned with oak, considerable complexity and a creamy-smooth finish. If you like a **bold style of Chardonnay**, try this.