

Blackenbrook Family Reserve Chardonnay 2020

Our Family Reserve Chardonnay 2020 is a highly-textured wine with intense sweet pineapple, bran and butterscotch flavours. After a year in barrel, it shows an elegant richness, a well-structured mid-palate and extraordinary focus and length.

In exceptional years we carefully select wines for our Family Reserve label. We feel they just have that extra dimension and deserve a black label.



Season Overview: What a blast! The growing season was a pure delight, putting smiles on everyone's face! The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy. In December, our Nelson sun made for perfect flowering and good pollination.

Summer brought many weeks of blue skies, interspersed with brief rain falls, just enough to keep the soil moisture up and the vines thriving.

We couldn't believe our luck when we saw this weather pattern continue right into harvest in mid-March! The fruit was in perfect condition with high sugar levels and tremendous flavour intensity, probably the best we've ever seen it.

Certified vegan,
New Zealand Vegetarian Society



Sustainable Production,
Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 19 year old home block
Clones: Mendoza, Gm 2/23, UCD 15, CI 95
Moutere clay with a layer of sandy loam
Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry
Hand-picked in pristine condition on 24 March 2020, 23.1 Brix

Winery: Extremely gentle winemaking, whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping

12 months in oak barrels (225L – 500L)
50% French oak, 50% American oak, 50% new oak
Malolactic fermentation, 14.5% alcohol
Bottled on 14 July 2021, screw capsules
Light-weight bottles to reduce carbon footprint

93/100 Bob Campbell MW, therealreview.com
Ripe peach/tree fruits with vanilla, cashew nut and spicy oak flavours. A core of sweet fruit helps make the wine even more accessible while the balancing influence of acidity gives a pleasantly dry finish. Good purity and a silken texture.

94/100 Cameron Douglas MS, camdouglasms.com