

# Blackenbrook

VINEYARD

**Nelson Chardonnay 2009**  
New Zealand Wine

## Viticulture

- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Clones: Mendoza, Gm 2/23, UCD 15, Clone 95
- Focus on healthy soil, strong plants and **Sustainability**
  
- After a good Nelson summer with plenty of sunshine, we headed into a wet February. Fortunately the good weather returned and we enjoyed a picture-book harvest with warm days and cool nights – excellent conditions for flavour development.
- Hand-picked and hand-sorted  
On 3 April with 24.5 Brix

## Soul mates from the kitchen:

Pork fillet with roasted pears, Crayfish Bisque, Manuka smoked salmon with warm lentil salad, pan-fried chicken breasts with sage

Ideal serving temperature: 15°C

## Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation
- Aged for 12 months in one- and two-year old oak barrels in temperature controlled barrel room
- French and American oak
- Extended lees contact with gentle lees stirring on a regular basis
- Partial malolactic fermentation
  
- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile  
Bottled on 4 August 2010 using **Light-Weight Bottles** to reduce our Carbon Footprint
  
- 14.5% Alcohol

## Tasting Notes

Matured for 12 months in seasoned French and American oak barrels, this is a fragrant wine with tantalising citrus fruit, pineapple and butterscotch charm.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2013.