

Blackenbrook

VINEYARD

**Nelson Chardonnay 2008
New Zealand**

Viticulture

- 100% Blackenbrook fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Clones: Mendoza, Gm 2/23, UCD 15
- Focus on healthy soil, strong plants and **sustainability**

- Excellent spring weather resulted in almost perfect pollination. A warm summer brought along healthy canopy growth leading to the earliest harvest ever.

- Hand-picked and hand-sorted on 26 March with 24.5 Brix

Tasting Notes

After 12 months barrel ageing this is a creamy and attractively opulent wine with layers of pineapple, bran biscuit and sweet oak offering impressive power and length.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2011.

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 29 July 2009 under screw capsules with
- 14.5% Alcohol

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