



### Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- **Weather Conditions:** A wet and cool spring reduced our crop levels considerably. Summer was marked by high rainfall and incredible canopy growth. Luckily a stunning **Indian Summer** followed, bringing along good ripeness and fantastic flavour development.
- Moutere clay with a layer of sandy loam
- 100% fruit from our **Home block**
- Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
- Hand-picked on 17 April with 24.5 Brix

### Tasting Notes

Pure pineapple and citrus flavours are enhanced with a seasoning of oak and bran biscuits to produce this supple and complex Blackenbrook Chardonnay 2012. A hint of minerality adds extra class.

**Inspired by Nature** ó pure and balanced. Crafted with care at our Family Winery in sunny Nelson ó New Zealand.

### 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
- Fermentation in one- and two-year old oak barrels
- Ageing for 12 months in 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 31 July 2013 using **Light-Weight Bottles** to reduce our Carbon Footprint
- 14.5% Alcohol
- **Vegan Wine**

### Accolades

**4 Stars or 87/100 from Bob Campbell MW**  
Stylish Nelson Chardonnay with nectarine, guava, peach and pineapple fruit flavours together with a seasoning of nutty/toasty characters from barrel fermentation/maturation and yeast lees contact. Appealing, rounded wine with bright flavours and a lingering finish.

