

Blackenbrook Chardonnay 2013



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan Wine, no animal products have been used to produce this wine.

Weather Conditions: Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 3 weeks – just long enough to bring our crop in safely and in good condition.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mendoza, Gm 2/23, Cl 15, Cl 95
- Hand-harvested and hand-sorted on 25 March

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Partially barrel-fermented
- Aged for 12 months in oak barrels (225L – 500L), 10% new wood
- 70% French oak, 30% American oak
- 60% malolactic fermentation, extended lees contact
- **No fining** pre-bottling, minimal pumping
- Gentle filtration in one pass from cloudy to sterile
- Bottled on 29 July 2014 using **Light-Weight Bottles** to reduce our Carbon Footprint
- 14.0% Alcohol, **Vegan Wine**

Tasting Notes

Our **Blackenbrook Chardonnay 2013** is a stylish wine with bright nectarine, pineapple and coconut flavours and an elegant seasoning of nutty oak.

Ideal serving temperature: 15°C

Accolades

4 Stars or 85/100 Bob Campbell MW

Pure, almost ethereal Chardonnay with apricot, peach and pineapple flavours plus a subtle influence of nutty oak. The wine is not greatly concentrated but it is beautifully balanced with dry and moderately lengthy finish.