

Blackenbrook Chardonnay 2016

From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan Wine, certified by the New Zealand Vegetarian Society

Weather Conditions: Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. Luckily the fine weather returned and with the help of our amazing picking team we managed to bring our crop in safely and in good condition.

Viticulture

- 100% fruit from our 15 year old **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
- Manual shoot thinning, leaf plucking and crop reduction
- Hand-harvested and hand-sorted on 30 March 16

Winemaking

- Extremely **gentle winemaking:** Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, partially barrel-fermented, extended lees contact, minimal pumping
- 12 months in oak barrels (225L to 500L)
- 38% French oak, 62% American oak
- 6% new oak, 60% malolactic fermentation
- Bottled on 14 July 2017 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 14.0% alcohol

Tasting Notes

After twelve months barrel-ageing our **Blackenbrook Chardonnay 2016** is of an elegant style with pineapple, bran biscuit and toasted nut characters and a seductively long finish. Ideal serving temperature: 15 degrees

Accolades

4 Stars Michael Cooper

Pale lemon/green, this Chardonnay is mouth-filling, with generous, vibrant, peachy, slightly toasty flavours, showing considerable complexity, and a well-rounded finish. Enjoyable young.

