

Blackenbrook Chardonnay 2017

From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand

Vegan Wine, certified by the
New Zealand Vegetarian Society



Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy. A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region once again extremely lucky!

Viticulture

- Single Vineyard: 100% fruit from our 16 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 2017

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 – 500L)
- 41% French oak, 59% American oak, 12% new barrels
- 60% malolactic fermentation
- Bottled on 12 July 2018 in light-weight bottles to reduce our carbon footprint
- Screw capsules, 14.0% alcohol

Tasting Notes

After twelve months in barrel our **Chardonnay 2017** is a seductively supple and luscious wine that delivers a seamless blend of pineapple, bran and nutty toasty oak flavours. Ideal serving temperature: 15∞degrees

4 Stars Michael Cooper

Light lemon/green, it is full-bodied and smooth, with citrus and stone-fruit flavours, showing good complexity, mealy notes, a slightly creamy texture, and lots of drink-young appeal.

