

# Blackenbrook Chardonnay 2018



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand'

Vegan Wine, certified by the New Zealand Vegetarian Society



**Weather Conditions:** An extremely dry spring lead to draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures promoting vigorous canopy and grass growth. Unfortunately weather patterns culminated in two large cyclones - Fehi and Gita - battering the region in February. March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

## Viticulture

- Single Vineyard: from our 17 year old **Home bloc**
- 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 26 March 18

## 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)
- 40% French oak, 60% American oak, 20% new oak
- partial malolactic fermentation
- Bottled on 13 July 2019 in light-weight bottles
- Screw capsules, 13.5% alcohol

## Tasting Notes

After twelve months in oak barrels our **Chardonnay 2018** brims with ripe pineapple, sizzled butter and bran characters, creating an elegant richness, a well-structured mid-palate and great length and focus. Ideal serving temperature: 15 degrees

## 93 / 100 Cameron Douglas MS

Calm bouquet with pure yet softly spoken scents of nectarine and apricot, vanilla, peach and apple. Some toasty wood and light smoky moments. **Dry, warm, creamy, elegant and well made.** Plenty of weight, medium acidity, flavours mirror the nose with soft wood tannins adding structure and depth.

## 4 Stars Michael Cooper