

Blackenbrook Chardonnay 2020

After twelve months in barrel our Chardonnay 2020 is a stylish and focused wine with generous flavours of toasted nuts, bran and butterscotch adding complexity to citrus and pineapple characters.

It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy.



Season Overview: What a blast! The growing season was a pure delight, putting smiles on everyone's face!

The vines loved the gentle spring rain and quickly produced a healthy, vibrantly green canopy. In December, our Nelson sun made for perfect flowering and good pollination.

Summer brought many weeks of blue skies, interspersed with brief rain falls, just enough to keep the soil moisture up and the vines thriving.

We couldn't believe our luck when we saw this weather pattern continue right into harvest in mid-March! The fruit was in perfect condition with high sugar levels and tremendous flavour intensity, probably the best we've ever seen it.

Certified vegan,
New Zealand Vegetarian Society



Sustainable Production,
Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 19 year old home block
Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
Moutere clay with a layer of sandy loam
Extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry
Hand-picked in pristine condition on
24 March 2020, 23.1 Brix

Winery: Extremely gentle winemaking, whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping
12 months in oak barrels (225L – 500L)
35% French oak, 65% American oak, 13% new oak
Malolactic fermentation
14.0% alcohol
Bottled on 14 July 2021, screw capsules
Light-weight bottles to reduce carbon footprint

94/100 Cameron Douglas MS, camdouglasms.com
Fragrant and complex, varietal and enticing, a bouquet of completeness and charm.

91/100 Bob Campbell MW, therealreview.com
4 Stars Michael Cooper, michaelcooperwines.com