

Blackenbrook Chardonnay 2021

After twelve months in barrel, our Chardonnay 2021 is a high-energy wine with a charming bouquet of pineapple and toasted almonds, a balanced acidity and a textural richness.

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: Mother Nature threw some hefty challenges at us with unsettled weather and gale-force wind in spring followed by a hail storm on Boxing Day.

The humid and cold conditions in December made pollination difficult, resulting in small bunches with far less berries than usual.

Luckily we dodged the worst of the hail storm in December and only the Pinot Noir suffered some damage.

In January the weather finally turned and the sun kept smiling down on us right into harvest. On 15 March we started picking beautifully healthy grapes of outstanding fruit concentration. Just smaller than wished for volumes...

Certified vegan,
NZ Vegetarian Society



Sustainable Production,
Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 20 year old home block
Clones: Mendoza, Gm 2/23, UCD 15, CI 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 2021 with 22.9 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)
30% French oak, 70% American oak
Partial malolactic fermentation
13.5% alcohol
Bottled on 20 July 2022, screw capsules
Light-weight bottles to reduce carbon footprint

91/100 Bob Campbell MW, therealreview.com
Seamless, fruity Chardonnay with white peach and vanilla flavours that remind me of pinot blanc. Dry, refreshing wine with oyster shell, citrus and subtle spick oak flavours.

4 Stars Michael Cooper, michaelcooperwines.com