

Blackenbrook Chardonnay 2023

After twelve months in oak, our Chardonnay 2023 greets you with deep flavours of nectarine, toasted coconut and nougat - a complex, textural wine with a wonderful structure.

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.



The Season: Our 20th year of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop.

Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – **a challenging season with a happy ending.**

Vegan friendly wine

Sustainable Production,
Sustainable Winegrowing New Zealand



Vineyard: all fruit from our 22 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 29 March 2023 with 23.7 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)
36% French oak, 64% American oak,
24% new oak, partial malolactic fermentation
14.0% alcohol,
Bottled on 9 Aug 2024, screw capsules
Light-weight bottles to reduce carbon footprint

4 Stars Michael Cooper

Bright lemon/green, this wine is full-bodied, with strong, peachy, citrusy flavours, mealy and biscuity notes adding complexity, and a creamy-smooth finish. Offering characterful, easy drinking, it should be at its best 2026+.