

# Blackenbrook Family Reserve Chardonnay 2019

After twelve long months in barrel our Family Reserve Chardonnay 2019 impresses with deep flavours of toasty butterscotch and bran biscuits. Creamy and rich, it is highly textural with a lasting finish.

In exceptional years we carefully select wines for our Family Reserve label. We feel they just have that extra dimension and totally deserve a black label. We hope you'll enjoy!



**Season overview:** The weather gods were on our side giving us an exceptional growing season. With ample spring rain the vineyard was off to a strong start and quickly grew a vibrant green canopy, the powerhouse producing the energy for the developing fruit.

Grapevines are wind-pollinators and the dry and sunny December was perfect for a good, even fruit set. From January right into harvest a heat wave and drought gripped Nelson Tasman. Luckily our un-irrigated vines have extremely deep roots and managed to find sufficient water deep down in the gravelly clay soils. They thrived in the challenging conditions and gave us a beautiful crop with outstanding colour and flavours.

Harvest kicked off on 8 March, the earliest starting date at Blackenbrook's ever.

From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**



**Vegan wine**, certified by the **New Zealand Vegetarian Society**

## Viticulture

- Single Vineyard: 100% fruit from our 18 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 on 22 March

## Winemaking

- 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)
- 40% French oak, 60% American, 80% new
- Malolactic fermentation
- Bottled on 8 July 2020
- Screw capsules, 14.0% alcohol

## 4 1/2 Stars Michael Cooper

Bright, light yellow/green, it is mouthfilling and weighty, in a strongly oak-influenced style with concentrated, peachy, nutty, toasty flavours, balanced acidity and a slightly creamy texture.

94/100 Cameron Douglas MS, [camdouglasms.com](http://camdouglasms.com)