Blackenbrook Chardonnay 2022

After twelve months in barrel, our Chardonnay 2022 is a beautifully styled wine with generous notes of toasty butterscotch and bran biscuits, a balanced acidity and a seductively long finish.

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.

NELSON CHARDONNAY

The Season: It started off like a dream: a warm spring, mild conditions for flowering and a strong fruit set, lots of blue skies and just enough rainfall to keep the vineyard happy and working at its best.

But 70mm of rain followed by two weeks of warm, humid weather in February had us worried about our crop. The weather recovered, but the grapes were now fragile and wouldn't survive another big rain event.

And where would we find pickers? Covid 19 was raging and the borders closed. But the community support was absolutely amazing with lots of people offering their help. We ended up bringing in a beautiful harvest with the best picking team ever – such a relief!

Vegan friendly wine





Sustainable Production,Sustainable Winegrowing New Zealand

Vineyard: all fruit from our 21 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 19 March 2022 with 22.6 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) 20% French oak, 80% American oak, 11% new oak Partial malolactic fermentation 13.5% alcohol Bottled on 21 July 2023, screw capsules Light-weight bottles to reduce carbon footprint

93/100 Cameron Douglas MS, camdouglasms.com

A vibrant and youthful bouquet centering on scents of white peach and apple, there's a distinctive clay and mineralised soil attributes. The oak influences are mild with a fine layer of new wood and some light baking spice qualities. **Complex and inviting.**

Well made, taut and youthful with plenty of acidity for structure with some fine tannins. Best from 2025 through 2033+.

4 Stars Michael Cooper, michaelcooperwines.com