

Blackenbrook Chardonnay 2024

After eight months in barrel, our Chardonnay 2024 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.



The Season: Spring was near-perfect with ample sunshine and just the right amount of rain to keep the vines thriving.

Despite a drought in February and March, our old, deep-rooted vines managed to access sufficient water to ripen a beautiful crop.

Harvest 2024 proved to be one of our finest vintages to date. Free from disease or weather challenges, the grapes were hand-picked in excellent health and rich concentration by our dedicated, small team of regulars. **Big smiles all around!**

Vegan friendly wine

Sustainable Production,
Sustainable Winegrowing New Zealand



Vineyard: all fruit from our 23 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 12 March 2024 with 23.6 Brix

Winery: Extremely gentle winemaking, whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact
minimal pumping
8 months in 300L oak barrels, 12% new
38% French oak, 62% American oak,
partial malolactic fermentation, 14.0% alcohol,

Bottled on 8 Dec 2025 under screw capsules
Light-weight bottles to reduce carbon footprint