SINCE 1978
AMATHUS
DRINKS TO THE WORLD



BLACKENBROOK CHARDONNAY

£20.70

Buy 6 for £16.22 each and save 6%

Buy 12 for £15.18 each and save 12%

SKU: NZBLKCH

Categories: Chardonnay, White Wines, Vegan, New Zealand, Dry, Blackenbrook, Wines With Personality , £20 - £49.99 Wines

Nelson is just to the Northwest of Marlborough, over Mount Richmond. The vineyard area is more compact, the producers less industrial and the weather a touch sunnier and warmer, but the varietal range of wines is fairly similar to its famous neighbour, but with less of a reliance on Sauvignon Blanc. The region is well-known for its local arts scene as well as the limitless opportunities for outdoor pursuits in glorious surroundings. Ursula and Daniel Schwarzenbach began planting their 20 hectare vineyard in 2000 after a 2 year search. They were attracted by the north-facing slope and typical Moutere soils of the region. For several years they ran a vine nursery alongside their initial plantings, which allowed them to perfect their conal selection for their unique site. The unirrigated vineyards are managed sustainably and the wines mostly vegan. A gravity fed winery was built to Daniel's exact specifications, with them aim being to minimise any harsh processes. Given their Swiss origins and Daniel's time working at Alsace legend Zind-Humbrecht, it only seems natural that they should specialise in the Alsatian varieties alongside the Burgundian, and a little very good Sauvignon of course. The wines are vibrant, well made and hit really attractive price points. This winery has been making waves in NZ recently with a series of highly rated releases, most notably their trophy-winning Pinot Blanc. The chardonnay is from 17 year old vines, including clones: Mendoza, Gm 2/23, UCD 15, Cl 95. The vines are tended and harvested by hand. The winemaking is gentle: whole bunch pressed grapes, gravity-fed from press area to main winery, cool fermentation, partially barrel-fermented, extended lees contact, minimal pumping. 12

months in oak barrels (225L – 500L). 40% French oak, 60% American, 20% new. Partial malolactic fermentation. Bottled in light-weight bottles to reduce the carbon footprint. A barrel-aged white with citrus rind, nectarine, smoke; plump and creamy with hints of nougat, buts, butter and baking spices and just enough balancing acidity. A really appealing rich style at a good price

