



Black Cottage

Chardonnay

Marlborough, New Zealand 2023

Sustainably Grown

Harvest & Winemaking notes

This year's vintage was one of the finest with a cool summer allowing the grapes to ripen gently and evenly, allowing optimal picking decisions and accentuating the concentrated and distinctive flavours. This Chardonnay was selected from the famed Rapaura Gravels in Marlborough from old mendoza vines. Our Chardonnay was hand picked and lightly whole bunch pressed directly into 30% new François Frères and Mercurey Barrels where it underwent natural fermentation and partial malolactic fermentation, before aging on lees for 12 months followed by a light filtration and then bottling.

Winemaker : **Sanna Stander**

Tasting notes

Pouring a luminous pale gold, this Chardonnay opens with vibrant aromas of fresh lemon zest and a whisper of flinty minerality. The nose unfolds into a rich bouquet of ripe white nectarine, toasted almond, warm spices, and buttery brioche, subtle vanilla from thoughtful oak aging. A silky and velvety palate, with a generous, mouth-filling texture. Layers of creamy butterscotch and roasted hazelnut are beautifully balanced by a line of citrus driven acidity, giving the wine both energy and elegance. Concentration is exceptional, with purity of fruit that reflects meticulous vineyard work and thoughtful winemaking. This is undoubtedly one of the most refined and expressive releases of Black Cottage Chardonnay to date — a wine that speaks of craftsmanship, depth, and sophistication.

Analysis

SUB-REGION	Rapaura Gravels
SOIL TYPE	Stony and Alluvial Soils
VARIETIES	Chardonnay
PH	3.11
TA	7.88 g/l
RS	1g/l
ALCOHOL	13.3%

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