

BLACK ESTATE HOME BOTTOM BLOCK CHARDONNAY 2023

Award badge and or type unknown **\$74.99**

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Product image

Product Code:	4490	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic
Producer:	Black Estate		



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TASTING NOTES

Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine

Black Estate have been gaining much attention over the last few years and all of it is well deserved. They are certainly one of the emerging stars in Waipara. The single vineyard wine from the Home Bottom Block at Black Estate displays the hallmark characters of Black Estate Chardonnay - texture, broad suppleness and mineral length.

Winery notes (2023 Vintage)

"A small parcel of fruit from our 30 year old un-grafted vines in the bottom block of our Home vineyard. These plants are the original chardonnay vines of Black Estate. Powerful and moorish with a saline persistent finish, a classic hallmark of this calcareous-clay site. Unfined and unfiltered, use your decanter. Drink now until 2034. Certified organic with Biogro 5202 and Demeter.

Straw, white gold hue with slight haze. Aromas of white peach, yuzu, black current leaf and thyme. The palate is powerful and moorish with a saline persistent finish. Flavours of beechwood, blood orange, hazelnut, and crisp apple. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow

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maximum expression of aroma and purity of fruit to emerge.

This Black Estate Home Bottom Block Chardonnay was grown on our 3.8 hectare vineyard located 6 kilometers North East of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. This is a north facing sedimentary clay fan on a gentle hill side slope. The soils are mainly Awapuni clay with calcium carbonate deposits. The ungrafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The Home Vineyard is fully certified organic with BioGro and Biodynamic with Demeter.

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The juice was settled for 48 hours, then racked to barrel. No additions were made except vineyard derived yeast propagated from a vineyard starter from the Home vineyard. Juice was fermented in 500L tight grained French casks (4 year old). The wine matured on fermentation lees and went through full malo lactic fermentation in early spring. Blended to tank after 12 months allowed to settle on fine lees for 3 months then bottled. No fining or filtration. Contains sulphites. 50ppm Sulphur Dioxide added at bottling."

5 Stars & 96/100 Candice Wine Chat (2023 Vintage)

"This organic Chardonnay is made from original ungrafted vines, the fruit is harmonious, supported by exhilarating acidity. The clay soil reflects breadth and width on a fine-textured palate, carrying to linearity. Elegantly composed aromas of tangerine, lemon, floral, guava, grapefruit zest, spice and clay."

Rated Outstanding & 96/100 Cameron Douglas MS, May 2025 (2023 Vintage)

"Ripe, pure fruited, varietal and complex. A bouquet with scents of flint and limestone clay-like soils suggestions, peach and white apricot, citrus peel and a fine lees complexity. A dry wine on the palate with flavours of mineral and fresh stone fruits that mirror the bouquet. The texture is excellent with a gently chewy quality from the lees and acidity framing fruits flavours of citrus peel and apple then mineral and lees. Lengthy, complex and delicious, a modern and well crafted wine, delicious!"

96/100 Jamie Goode, WineAnorak.com, November 2025 (2023 Vintage)

"Fermented in 500 litre barrels then after a year, spends 6 months in tank on fine lees. Ungrafted vines planted in 1994 on sedimentary clay with an A horizon of dark organic matter, then fine clay, then seams of calcium carbonate at 1.5 m. 1.5 tons/hectare, which is problematic, and so the Watson trellis that they are converting it to might help with that. This is thrilling. Fine, expressive, precise and pure. There's compact citrus fruit with nice acidity, and a mineral twist to the fruit. Such an expressive wine of real purity and so many layers of flavour."

94/100 Emma Jenkins MW, Decanter UK, April 2026 (2023 Vintage)

"A lovely, aromatic, energetic wine with fine citrus, nectarine, fresh herbs, oystershell, a delicate floral lift of honeysuckle and light biscuity lees notes. Citrus and chalk palate, good brightness, fine texture, with juicy acidity and vitality. Fine-boned with an attractive dancing energy and creamy finish. Made from a small parcel of fruit from 30-year-old ungrafted vines in the bottom block of Home Vineyard, some of the original Chardonnay planted at Black Estate. Organic."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch