

Black Estate Home Pinot Noir 2013

Vineyard

This Black Estate Home Pinot Noir was grown on our 3.8 hectare Home Vineyard located 6 kilometres 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 loam with calcium carbonate deposits. The un-grafted Pinot Noir vines are predominantly 10-5 clone and were planted in 1994 at a vine density of 1841 vines per hectare. The vineyard was irrigated once in 1998.

Season

The coldest spring in ten years meant more time than usual frost fighting in the vineyard. However once the show weekend threshold past (mid November) we experienced one of the best summers in recent years which allowed some beach time recovery and good conditions for flowering and fruit set. The lack of mid summer nor-westers allowed our vineyard canopies to relax in the sun drenched still weather - giving good canopy growth, low vine stress and good ripening. Hand picking allowed us to capture our fruit in perfect condition with thick skins, moderate brix, and good levels of natural acidity. It really was a good one.

Harvest

Hand harvested on April 5th to 15th 2013

Harvest 11.8 Ton Yield = 1.68kg/vine

Brix 23.2 TA 7.73 g/ L pH 3.37

Fermentation

Hand harvested fruit was 65-100% de-stemmed and 10% foot crushed giving an average of 61% whole berry's and 9% whole cluster. Inoculated using vineyard derived yeast the wine fermented for 28 to 42 days in 0.5 to 2.0 ton open top fermenters. The vats were plunged using hand and foot two times per day during the peak of ferment. Each vat was pressed individually using a basket press. The wines were matured in 228L French Barrels for 12 months, 0% were new. The wine was then racked from barrel, blended and settled in tank and then bottled without fining or filtration.

Bottled

Bottled in one lot under screw cap on the 29th of October 2014

552 dozen 750ml bottles and 100 dozen 375ml bottles

R.S 0.54 g/L TA 5.5 g/L pH 3.75 Dry extract 27.2 g/L Alcohol 13.0%

Deep ruby red hue. Aromas of bright cherry, forest fruits, sandalwood, iron and freshly tilled earth. The palate is initially rich with supple mouth coating red and black fruit. Underlining savoury tannin emerges and builds weight and grip across the pallet. A fresh salivating mineral line persists and freshens.

Drink now to 2023