

Home Cabernet Franc 2017

Deep ruby bright hue. Pure, small wild forest fruits. Underlying earth with autumnal vine leaves and pruning's. Dense and succulent mid pallet from clay with fine emerging minerals. Salivating, delicate, and moreish. Decant before serving. Drink now to 2024 Vineyard.

Vineyard

The 2017 Black Estate Home Cabernet Franc was grown on at 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 with calcium carbonate deposits. The Cabernet Franc vineyard that sits in the belly of the slope above the original vineyard is 0.3 hectares. Cabernet Franc clones 214, 327, and 678 grow on root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. However a mild spring allowed good early spring growth and small but regular rainfalls prevented vine stress in the first half of the season. January's New Year brought more intensity to the season with high winds and very dry conditions. Vine growth was restricted and our vineyard team worked hard to limit stress on the vine canopy. Humid weather returned in early March meaning we had to ensure ripening bunches had maximum exposure to light and ventilation to reduce the potential for crop loss to botrytis. Fruit thinning continued right up to harvest further reducing crop levels. Considerate picking decisions and careful hand

sorting was required to work between rain showers and ensure only the ripest and cleanest fruit was selected. Another unique season with some late season challenges has produced rare wines with great purity and freshness and complex delicate flavours.

Harvest

Hand harvested on April 26 2017 Harvest 1.8T
Yield = 0.9 kg/vine Brix 21.2 TA 7.1g/ L
MA 2.3g/L pH 3.57

Fermentation

100% destemmed. 80% whole berry. Fermented in an open top fermenter for 28 days using Home vineyard derived yeast. Hand plunged once per day during the peak of ferment. Pressed using a basket press and aged in neutral barrique (45%) and puncheon (55%) for 7 months. No SO₂ added. Un-fined and unfiltered.

Bottled

103 (12 x 750ml) cases bottled in one lot under screw cap on December 22 2017.

R.S <0.10 g/L TA 5.3 g/L pH 3.39
Dry extract 23.1g/L Alcohol 12.0% Total
SO₂ < 10mg/L