

Home Chardonnay 2014

Estate
Black

A bright golden hue with fresh aromas of oyster shell, nectarine, honey suckle, cashew and hazelnut. The pallet is dense with a presence of clay soils and salivating minerality that is typical of the Home Vineyard. Flavours of white rock, lime, grapefruit and brioche persist and linger. Drink now to 2022.

Vineyard

Grown on our 3.8 hectare home vineyard located 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 un-grafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The vineyard was irrigated once in 1998.

Season

After a mild winter bud burst was early in the season. Good spring rain and warmth allowed canopy growth to develop rapidly. Flowering occurred a week early and completed evenly with good fruit set. In February a tornado attempted to remove the vineyard nets but they were diligently reapplied by our vineyard team. Intermittent rain in March freshened canopies but made us aware of the threat of heightened disease pressure. Harvest commenced at the end of March and with rainfall forecast our picking crews worked tirelessly to get fruit off the vines and into the winery. The early and mid-season warmth is captured in the wines from the harvest with delicate and ripe fruit complemented by fresh and lingering minerality and lower than previously possible alcohol.

Harvest

Hand harvested on March 21, 28 and April 4, 2014

Harvest 9.7 Ton
Yield = 1.38kg/vine
Brix 22.0-22.6
TA 8.5-9.2g/L
pH 3.18-3.25

Fermentation

Whole bunch pressed, no settling, fermentation with yeast propagated from a vineyard starter, in 228L, 500L, and 600L tight grained French casks (1-5 year old, 9% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 8 months.

Bottled

733 (12 x 750ml) cases bottled in one lot under screw cap on 4 December 2014

R.S 3.7 g/L
TA 6.0 g/L
pH 3.27
Dry extract 24.9g/L
Alcohol 13.0%
