

# Home Chenin Blanc 2016

Estate  
**Black**

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**White gold or straw with a gentle haze. Aromas of pear, lemon zest, quince, lanolin and dry hay. The palate is dense, full and structural, with soft fruit and lacy acidity. An impression of clay with spice, baked apple and a honey suckle finish. A full bodied expressive Home Chenin Blanc**

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## **Vineyard**

The 2016 Black Estate Home Chenin Blanc was grown on our 12 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 with calcium carbonate deposits. The Chenin Blanc vineyard that sits in the belly of the slope above the original vineyard is 0.5 hectares. Chenin Blanc clones 880 and 220 grow on root stock and are 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. Normally green hills were pale and drying off early except for early green shoots in hillside vineyards. Late spring frosts lowered yields in some vineyards and added to the stress on the vines as canopies were established. Unseasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late Autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges vintage 2016 ended with balanced, ripe, and

disease free fruit making harvest a deserved celebration of another unique harvest.

## **Harvest**

Hand harvested on 14 April 2016

Harvest                      520kg    Yield = 0.7 kg/vine

Brix 21.8 – 22.4                      TA 7.9-8.8g/ L    MA  
2.3g/L    pH 3.25-3.34

## **Fermentation**

100% foot crushed. Whole bunch pressed using a basket press over twelve hours. Juice drained directly to barrique and fermented using a Home vineyard yeast starter. 100% barrel fermentation and maturation. 100% Malolactic fermentation. Unfined and unfiltered.

## **Bottled**

31 (12 x 750ml) cases bottled in one lot under screw cap on 1 December 2016.

R.S 1.5 g/L    TA 5.8 g/L    pH 3.53    Dry  
extract 26.8g/L    Alcohol 14.0%