

Home Rose 2016

Estate
Black

Bright cherry red hue. Aromas of strawberry poof, rhubarb, nutmeg, oatmeal, vine blossom and liquorice. The pallet has bright, fine and long with salivating tamarillo, parsley, chalk, and spring water.

Vineyard

The 2016 Black Estate Home Rose 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 original un-grafted Pinot Noir vines are predominantly 10-5 clone and were planted in 1994 by Russell Black at a vine density of 1841 vines per hectare. The new vineyard that sits in the belly of the slope above the original vineyard is 4 hectares. Chardonnay, Pinot Noir, Chenin Blanc, and Cabernet Franc grow on root stock and are planted at 6133 vines per hectare in 2011 by the Naish Family. This wine is a co fermentation of all four varieties including Pinot Noir from the original vineyard

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 return 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 from April 19-29 2016

Harvest 10.7 Ton 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

Co fermentation of Pinot Noir (50%), Cabernet Franc (30%), Chenin Blanc (17%), Chardonnay (3%). %100 whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.8 to 2.0 Ton vats. Membrane pressed after 18-28 days, and completed fermentation in one stainless steel tank. Maturation on fermentation lees for 3 months.

Bottled

651 (12 x 750ml) cases bottled in one lot under screw cap on August 16 2016.

R.S 1.1 g/L TA 5.2 g/L pH 3.70 Dry
extract 26.1g/L Alcohol 12.7%