

Home Young Vines Chardonnay 2017

Estate
Black

Fresh and flinty aromas of lime, hazelnut and a hint of vanilla. The palate is bright with nettle, white peach, and melon. Flavours of raw almond, wet stone and oyster shell. This is unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge.

Vineyard

This Black Estate Home Young Vines Chardonnay was grown on our 1.0 Ha 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, that sits above the original older Chardonnay vines. The soils are mainly Awapuni clay with Calcium carbonate deposits. This new planting completed in 2011 has 1.0ha planted at 6177 vine/ha with Mendoza, 95, 548, and 1066 clones, all planted on 3309 rootstock. The Home Vineyard is fully certified organic with BioGro.

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 March 29 2017

4.5 Tons	Yield = 0.74 kg/vine	Brix
21.5	TA 7.0g/ L	pH 3.30

Fermentation

A twenty five percent portion was foot crushed then all grapes were whole bunch pressed over a 4 hour press cycle. The juice was not settled, and no additions were made except vineyard derived yeast. Fermentation by yeast propagated from a vineyard starter from the Home vineyard in 500L tight grained French casks (7 to 13 years old). The wine matured on fermentation lees and went through full Malo-lactic fermentation in early spring. Blended to tank after 7 months. No fining or filtration . Contains sulphites.

Bottling

140 (12 x 750ml) cases bottled in one lot under screw cap on December 20 2017.