

Home Cabernet Franc 2016

Estate
Black

Deep ruby hue. Vibrant aromas of black current, blueberry, black tea leaf, tomato leaf and red pepper. Juicy, dark forest fruits, blackberry and black boy peach give way to supple clay derived tannins. A salty mineral finish, typical of the Home Vineyard. Un-fined and unfiltered. Use your decanter. Drink now to 2022.

The 2016 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. The Home Vineyard became fully certified organic with BioGro in March 2017.

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. Un-seasonally 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 April 20 2016. Harvest 244kg. Yield = 130 grams/vine Brix 21.5. TA 7.5g/ L MA 2.3g/L. pH 3.30

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 an eleven year old 112L barrel (70%) and stainless steel (30%) for 7 months. Unfined and unfiltered.

Bottled

16 (12 x 750ml) cases bottled in one lot under screw cap on December 1 2016.

R.S 1.2 g/L TA 5.3 g/L pH 3.65
Dry extract 26.0g/L Alcohol 12.0%