

Home Chardonnay 2016

Estate
Black

White gold, pale straw hue. Slight haze indicating unfiltered wine. Aromas of white peach, nectarine, blood orange, oatmeal, subtle hazelnut, white rock minerals. Broad and dense, with an even textured clay wave across the palate. Mealy, slight wax and underlying salty minerality that lingers and persists. Evenly balanced dense yet luminous wine.

This is an 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 Chardonnay was grown on our 3.8 hectare and 1.0 Ha vineyards 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 un-grafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The new planting completed in 2011 has 1.0ha planted at 6177 vine/ha with Mendoza, 95, 548, and 1066 clones. The Home Vineyard will be fully certified organic with BioGro in March 2017.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. 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 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 on March 22 to 7 April , 2016

13.0 Tons Yield = 0.6-1.5 kg/vine

Brix 22.8 – 23.5 TA 7.4 -8.5g/ L pH 3.15-3.30

Fermentation

Whole bunch pressed, no settling, and no additions. 15% foot crushed. Fermentation with yeast propagated from a vineyard starter from the Home vineyard, in 228L, 500L, and 600L tight grained French casks (1-12 year old, 20% new) with maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 7 months. No fining agents. Unfiltered. Contains sulphites.

Bottled

828 (12 x 750ml) cases bottled in one lot under screw cap on 4 November 2016

R.S 2.9 g/L TA 6.0 g/L pH 3.30
Dry extract 28.1 g/L Alcohol 13.5%