Black Estate

Home Chardonnay 2017

Straw, white gold hue. Aromas of pink grapefruit, hazelnut, orange blossom and nectarine. The palate is pure and integrated with a dense core and tightly wound phenolic's. The finish is considerable salty and mineral. 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.Drink now to 2027

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 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 from March 29 to April 2 2017

8.7 Tons Yield = 0.74-0.92 kg/vine
Brix 21.5-21.8 TA 7.0-8.6g/ L
pH 3.30

Fermentation

A twenty seven 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 (11% new wood). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. Blended to tank after 8 months. **No fining or filtration**. Contains sulphites. 30ppm added.

Bottled

547 (12 x 750ml) cases bottled in one lot under screw cap on December 21 2017

R.S 0.58 g/L TA 5.9 g/L pH 3.22 Dry extract 25.4 g/L Alcohol 12.5% Total SO2 33ppm