Home
Chardonnay 2015

White gold/straw hue. Mealy aromas with white peach, lime zest, underlying vanilla, white rock, and bees wax. The palate is textural and concentrated reflecting the clay soils with flavours of grapefruit, nectarine, and hazelnut. A salty and salivating minerality builds on the finish and gives the wine illuminating persistent length.   Drink now until 2026.

Vineyard

Grown on our 3.8 ha vineyard 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 Home vineyard is in conversion to organic certification with BioGro.

Season

A mild and quite dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked and days became warm and dry. Vine leaves moved from pale to dark green as they soaked up the summer rays ripening the small clusters as they moved from inflorescences to grapes. Although flowering was a little later than usual, progress was made, and by early April the grapes contained juice with early season freshness and late season richness.

Harvest

Hand harvested March 25 to April 4, 2014. Harvest 10.4 Ton.   Yield= 1.38 kg/vine

Brix 22.7 TA 8.0g/ LpH 3.24 MA 1.9g/L

Fermentation and maturation

Whole bunch pressed, no settling, and no additions. Fermentation with yeast propagated from a vineyard starter from the Home vineyard, in 228L, 500L, and 600L tight grained French casks (1-5 year old, 15% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 8 months. No fining agents. Filtered. Contains sulphites.

Bottled

505 (12 x 750ml) cases bottled in one lot under screw cap on 25 November 2015

R.S 3.9 g/L   TA 6.2 g/L   pH 3.23
Dry extract 28.1g/L   Alcohol 13.5%