

Black Estate Home Chenin Blanc 2019

Vineyard

The 2019 Black Estate Home Chenin Blanc was grown on our 12 hectare 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 Chenin Blanc vineyard that sits in the belly of the slope above the original vineyard is 0.5 hectares. Chenin Blanc clones 880 and 220 grow on root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

Season

Early spring rainfall and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Night time temperatures remained above zero preventing frost damage for the third spring in a row. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Cool wet weather through flowering at the end of November effected flowering and fruit set. By the summer solstice in late December it was clear that yields would be low and bunch and berry size would be small. Warm dry conditions in January and February slowed vegetative growth and ripened fruit. Settled conditions in March allowed an early start to harvest where hand harvested fruit was ripe and clean with low disease pressure and optimal ripeness. While yields were very low quality across all varieties was exceptional.

Harvest

Hand harvested on 3 April 2019

Harvest	3.2T	Yield = 1.5 kg/vine		
Brix 21.4		TA 7.5g/ L	MA 2.8g/L	pH 3.09

Fermentation

68% whole bunch pressed over 4 hours in a bag press. 32% foot crushed and then basket pressed over a 7 hour period. Juice drained to tank and then transferred to three 600L Demi Muid and one 228L barrel without settling. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 8 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

Bottled

222 (12 x 750ml) cases bottled in one lot under screw cap on December 11 2019.

R.S 1.4 g/L	TA 5.8 g/L	pH 3.16	Dry extract 17.8g/L
Total SO ₂ <10g/L	VA 0.47g/L		Alcohol 13.0%

White gold hue. Aromas of quince, lanolin, nutmeg and bees wax. A mineral and unctous palate. Gentle with yellow fruits, pinenuts, honey and salt. Invigorating, intriguing, dry and refreshing. 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