

Black Estate Home Chenin Blanc 2018

White gold hue. Aromas of pear, lanolin, nutmeg and bees wax. Very mineral palate with yellow fruits, white rocks, pine nuts, 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.

Vineyard — The 2018 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 — Moderate winter rain fall allowed budburst to occur in spring with the soil at field capacity. A mild frost free spring meant rapid and even establishment of canopies. Six weeks of no rain in late spring brought on an early and rapid flowering that was complete across all blocks and all varieties within 7 days. Intermittent rainfall from December through the remainder of the growing season created useful vigour but increased the requirement for under vine weeding, canopy thinning and trimming. A hot humid summer increased the risk of disease from powdery Mildew or botrytis so our vineyard team worked tirelessly right up to harvest removing leaves and some fruit to create maximum ventilation in the canopies and ensure we could harvest ripe and disease free fruit. Harvest commenced mid-march and was condensed and early in most blocks. Diligent hand harvesting was crucial checking that each bunch was suitable for harvest. Growers in the region were very grateful for warm, dry, and windy conditions from March 25 to April 8 2018 that finished off ripening perfectly. 2018 will be remembered as a vigorous, warm, and humid season that was demanding but produced outstanding fruit.

Harvest — Hand harvested on 5 April 2018. 4.5T Yield = 1.5 kg/vine. Brix 21.7 TA 7.3g/L
MA 2.2g/L pH 3.28

Fermentation — 28% foot crushed. Whole bunch pressed over 4 hours. Juice drained to tank and then transferred to four 600L Demi Muid and one 228L barrel without settling. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 9 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

Bottled — 285 (12 x 750ml) cases bottled in one lot under screw cap on 8 January 2019. R.S 0.54 g/L TA 4.9 g/L pH 3.39 Dry extract 18.3g/L Alcohol 13.0%