

Black Estate Home Pét Nat 2019

White gold hue with gentle mousse. Delicate white blossom, subtle lambs wool, bees wax, and clay. Effervescent, mouth filling with dense dry phenolic's and an invigorating salty Home Vineyard finish. Drink today.

Vibrant and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. Open the crown cap with a decanter ready to capture any overflowing wine. No winemaking additives, un-fined, unfiltered

Vineyard — The 2019 Black Estate Home Pétillant-naturel 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 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. Nigh 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 April 3 2019. 1945kg of Home Chenin Blanc Yield =1.5kg/vine
Brix 19.8 TA 10.1g/ L MA 2.9.g/L pH 3.15

Fermentation — Whole bunch pressed. No settling, fermentation with yeast propagated from a vineyard starter, in a stainless steel tank, then completed in bottle.

Bottling — Fermenting wine was bottled on April 16 2019. Fermentation was completed in bottle and then aged on lees for 5 months. Riddling occurred in gyropalettes from September 6 2019. Disgorged on September 25 and 26 2019.

114 doz (12 x 750ml) cartons were produced. 13 doz (12 x 750ml) cartons remain un-disgorged for extended lees contact.

R.S 1.36 g/L TA 5.1 g/L pH 3.45 Dry extract 17.8g/L Alcohol 11.5%
VA 0.33g/L Total Sulphur Dioxide <10mg/L (no SO₂ added).