

Black Estate Netherwood Chardonnay 2017

Luminous pale straw hue. Aromas of orange blossom, nectarine and hazelnut. A dense mid-pallet with fresh invigorating minerality from sandstone. Salivating and persistent with considerable length of flavour. Please decant. Un-fined and unfiltered. A natural sediment may form in the bottle. Drink now to 2027

Vineyard

This Chardonnay is grown at the Netherwood Vineyard which lies in the foothills of the Teviotdale ranges in Omihi, North Canterbury. The Chardonnay vineyard is 0.8 Hectares and was planted in 1986 on a south facing hillside. The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. The vines are mass selection and thought to be cuttings of Mendoza Chardonnay and planted at a vine density of 5000 vines per hectare. The Netherwood Vineyard gained full organic certification in March 2017 and is farmed using Biodynamic principles.

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 on April 9 2017

Harvest 930Kg

Yield = 0.53kg/vine

Brix 21.1

TA 9.5g/ L

MA 2.5g/L

pH 3.25

Fermentation

25% foot crushed with a two hour skin soak and then slow whole bunch pressing. No settling. Fermentation with yeast propagated from a Netherwood Vineyard starter, in a 500L tight grained two year old French cask with maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 8 months. Bottled un-fined and unfiltered. Sulphites added.

Bottled

Bottled in one lot under screw cap on Dec 21 2017. 53 cases made.

R.S 1.7 g/L TA 5.5 g/L pH 3.30 Dry extract 21.4g/L Alcohol 12.5%

Total SO₂ 34mg/