

Black Estate Home Cabernet Franc 2018

Vineyard

The 2018 Black Estate Home Cabernet Franc was grown on at Home 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 Cabernet Franc vineyard that sits in the belly of the slope above the original vineyard is 0.3 hectares. Cabernet Franc clones 214, 327, and 678 grow on 101-14 root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

Season

Moderate winter rain fall allowed bud burst 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 and then 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. 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 April 4 2018. Harvest 2.25T Yield = 1.2 kg/vine. Brix 23.5
TA 6.6g/L MA 2.0g/L pH 3.50

Fermentation

100% destemmed. 80% whole berry. 50% Fermented in an open top fermenter and 50% in a Spanish clay Tinaja for 28 days using Home vineyard derived yeast. Hand plunged once per day during the peak of ferment. Pressed using a basket press and aged in Tinaja (81%) and neutral barrique (19%) for 8 months. No added sulphites. Un-fined and unfiltered.

Bottled

140 (12 x 750ml) cases bottled in one lot under screw cap on January 8 2019. R.S <0.10 g/L
TA 4.3 g/L pH 3.60 Dry extract 23.8g/L Alcohol 13.0% Total SO₂ < 10mg/L

Deep ruby bright hue. Pure, forest fruits, black current, underlying earth with autumnal vine leaves and pruning's. Dense, vibrant and succulent mid pallet from clay with fine emerging minerals. Initially tight and salivating this wine emerges with time in the glass to become fruitful, delicate, and moreish. Decant before serving. Drink now to 2026