

## Black Estate Home Young Vines Chardonnay 2019

### Vineyard

This Black Estate Home Young Vines Chardonnay was grown on our 1.0 Ha 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, that sits above the original older Chardonnay vines. The soils are mainly Awapuni clay with calcium carbonate deposits. This new planting completed in 2011 has 1.0ha planted at 6177 vine/ha with Mendoza, B95, ENTAV-INRA®548, and ENTAV-INRA®1066 clones, all planted on 3309 rootstock. The Home Vineyard is fully certified organic with BioGro.

### 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. Sealed 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 March 14, 19, and 20 2019

5.9 Tons Yield = 0.5-1.2 kg/vine Brix 22.0-23.5 TA 7.0-7.6g/ L pH 3.22-3.30 Fermentation

All grapes were whole bunch pressed over a 4 hour press cycle. The pressed juice was transferred without sealing to seasoned 500L barrels made from tight grained French oak. No additions were made to the juice except vineyard derived yeast propagated from a vineyard starter from the Home vineyard The wine matured on fermentation lees and then went through full Malo-lacGc fermentation in early spring. The wine was blended to tank are 11 months in barrel, allowed to settle and then bottled without fining or filtration. 65 ppm of sulphur Dioxide (sulphites) was added.

### Bottled

448 (12 x 750ml) cases bottled in one lot under screw cap on December 12 2018

R.S 1.69 g/L TA 6.5 g/L pH 3.25 Dry extract 23.0 g/L Alcohol 13.5% Total SO2 65ppm

Pale straw/white gold hue. Fresh and flinty aromas of grapefruit, hazelnut, flint, and nectarine. The palate is bright with white peach, stone fruits, citrus peel and honey with salivating saline characters. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2026.