

Black Estate Home Cabernet Franc 2019

Vineyard

The 2019 Black Estate Home Cabernet Franc was grown on at 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 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

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. 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

Harvest 2.4T Yield = 1.4kg/vine

Brix 21.29 TA 5.6g/L MA 2.3g/L pH 3.36

Fermentation

87% destemmed. 80% whole berry. Fermented in an open top fermenter 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 neutral barrique (45%) and puncheon (55%) for 7 months. No SO₂ added. Un-fined and unfiltered.

Bottled

171 (12 x 750ml) cases bottled in one lot under screw cap on December 13 2019.

R.S 0.15 g/L TA 5.1 g/L pH 3.53 Dry extract 24.3g/L Alcohol 12.5% Total SO₂ < 10mg/L

Deep ruby bright hue. Aromas of fertile earth, wild forest fruits, autumnal vine leaves and pruning's. Dense and gratifying mid pallet from clay, supple fruits with a complex herbaceous finish. Supple, textural, fresh and moreish.

Decant before serving. Drink now to 2025