

# Home Chenin Blanc 2014

Estate  
**Black**

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Golden hue. Aromas of white peach, apricot, wax and lanolin with underling roasted fennel seed and saffron broth. On the pallet the wine is initially soft and rich with building underling phenolic structure. The acidity is gentle and lingerie - salivating stuff. Drink now to 2020

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## Vineyard

Grown on our 0.5 hectare Home Vineyard located 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 vines were planted in 2011 at a vine density of 6172 vines per hectare.

## Season

After a mild winter bud burst was early in the season. Good spring rain and warmth allowed canopy growth to develop rapidly. Flowering occurred a week early and completed evenly with good fruit set. In February a tornado attempted to remove the vineyard nets but they were diligently reapplied by our vineyard team. Intermittent rain in March freshened canopies but made us aware of the threat of heightened disease pressure. Harvest commenced at the end of April by which time the fruit had taken on 80% noble botrytis. Bunches with the desired ripeness and botrytis levels were individually selected by our hand harvesting crew. The early and mid-season warmth is captured in the wines from the harvest with delicate and ripe fruit complemented by fresh and lingering minerality.

## Harvest

*Hand harvested on April 24, 2014*

Harvest 710kg  
Yield = 0.35kg/vine  
Brix 28.3  
TA 6.5g/L  
pH 3.55

## Fermentation

Whole bunch pressed, no settling. 7 months fermentation with yeast propagated from a vineyard starter, in one ten year old 500L tight grained French cask. Maturation on lees

## Bottled

*103 (12 x 375ml) cases bottled in one lot under screw cap on 4 December 2014*

R.S 47.1 g/L  
TA 4.5 g/L  
pH 3.75  
Dry extract 74.4g/L  
Alcohol 13.0%

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