

Home Cabernet Franc 2015

Estate
Black

Bright ruby hue. Vibrant aromas of plum, blackcurrant, decomposing leaf, porcini mushrooms, and freshly tilled humid earth. Firm tannins give the wine a savoury structure balanced with luscious but restrained crisp forest fruit flavours. A lively mineral length gives the wine a refreshing and invigorating finish.

Vineyard

The 2015 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 root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

Season

A mild and quite dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked and days became warm and dry. Vine leaves moved from pale to dark green as they soaked up the summer rays ripening the small clusters as they moved from inflorescences to grapes. Although flowering was a little later than usual, progress was made, and by early April the grapes contained juice with early

season freshness and late season richness.

Harvest

Hand harvested from April 11 2015

Harvest 636kg Yield = 0.3 kg/vine

Brix 21.6 TA 7.1g/ L MA
2.1g/L pH 3.36

Fermentation

100% 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 old barrique (66%) and stainless steel (34%) for 6 months. **No SO₂ added.** Unfined and unfiltered.

Bottled

37 (12 x 750ml) cases bottled in one lot under screw cap on November 30 2015.

R.S 0.10 g/L TA 4.8 g/L pH 3.85
Dry extract 22.7g/L Alcohol 12.0% Total
SO₂ < 10mg/L

Decant before serving. Drink now to 2020