

Home Chenin Blanc 2015

Estate
Black

White gold or straw with a gentle haze. Aromas of grapefruit, nectarine, ripe peach, with underlying lemon verbena, lanolin, and wax. The palate is dense with structural phenolics adding to the texture. An impression of clay with spice and a honey suckle finish. A unique wine.

Vineyard

The 2015 Black Estate Home Chenin Blanc was grown at our 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 Chenin Blanc vineyard that sits in the belly of the slope above the original vineyard is 0.5 hectares. Chenin Blanc clones 880 and 220 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 20 2015

Harvest 360kg

Yield = 0.1 kg/vine

Brix 24.0
1.9g/L pH 3.40

TA 7.9g/ L MA

Fermentation

100% foot crushed. Whole bunch pressed using a slow press cycle. Juice drained directly to barrique and fermented using a Home vineyard yeast starter. 100% barrel fermentation and maturation. 100% Malolactic fermentation. No SO2 added. Unfined and unfiltered.

Bottled

23 (12 x 750ml) cases bottled in one lot under screw cap on November 9 2015.

R.S 0.73 g/L TA 6.8 g/L pH 3.70
Dry extract 22.0g/L Alcohol 14.0% Total
SO2 < 10mg/L

Decant before serving. Drink now to 2020