

Home Pinot Noir 2015

Estate
Black

Deep ruby hue. Red and black forest fruit, with black current and raspberry, wild rose and subtle fresh spice. Berry fruits are rich and broad, sensual and luscious with underlying savoury earth and gentle but persistent minerality. The balance gives a clear impression of the highly mineralised sedimentary clay soils of the Home Vineyard. Concentrated, with fresh and energising minerality. Drink now to 2027

Vineyard

This Black Estate Home Pinot Noir was grown on our 3.8 hectare Home Vineyard 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 un-grafted Pinot Noir vines are predominantly 10-5 clone and were planted in 1994 at a vine density of 1841 vines per hectare. Organic and biodynamic farming practices have been used since 2010.

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 harvest disease free grapes contained juice with early season freshness and late season richness.

Harvest

Hand harvested on April 1 and 7 2015

Harvest 10.1 Ton Yield = 1.2kg/vine
Brix 22.1 TA 8.2 g/ L pH 3.37

Fermentation

Hand harvested fruit was 76% de-stemmed without crushing giving an average of 80% whole berry. Inoculated using vineyard derived yeast the wine fermented for 28 days in 0.5 to 2.0 ton open top fermenters. The vats were plunged using hand and foot two times per day during the peak of ferment. Each vat was pressed individually using a basket press. The wines were matured in 228L French Barrels for 12 months, 0% were new. The wine was then racked from barrel, blended and settled in tank for 5 months and then bottled without fining or filtration.

Bottled

638 dozen 750ml bottles bottled in one lot under screw cap on September 12 2016

R.S 0.2 g/L TA 4.8 g/L pH 3.74

Dry extract 27.4 g/L

Alcohol 12.5% VA 0.59g/L Total
SO2 36ppm