

Black Estate Home Chardonnay 2019

Vineyard

This Black Estate Home Chardonnay was grown on our 3.8 hectare and 1.0 Ha vineyards 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 un-grafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The new planting completed in 2011 has 1.0ha planted at 6177 vine/ha with Mendoza, 95, 548, and 1066 clones. The Home Vineyard is fully certified organic with BioGro.

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 March 15, 20 and 21 2019 . 4.5 Tons Yield = 640g/vine Brix 23.5 TA
8.4-8.9g/ L pH 3.26

Fermentation

Hand picked fruit was whole bunch pressed over a 4 hour press cycle. The juice was settled overnight and then racked to barrels. No additions were made except vineyard derived yeast. Fermentation by yeast propagated from the Home vineyard in 500L tight grained French casks (no new wood). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. Blended to tank after 12 months. 4 months settling on fine lees in stainless steel tanks. No fining or filtration before bottling. Contains sulphites. 60ppm added.

Bottled - 147 (12 x 750ml) cases bottled in one lot under screw cap on July 7 2020. R.S 1.75 g/L TA
6.4 g/L pH 3.26 Dry extract 25.2g/L Alcohol 14.5% Total SO2 63ppm

Straw, deep gold hue. Aromas of quince, nectarine, hazelnut and sea spray. The palate is rich pure, textural and integrated with a typically dense core of concentrated fruit. The intense and compact flavours taper to a salty, mineral, and long finish. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2030