

Black Estate Home Pinot Noir 2018

Vineyard

This Black Estate Home Pinot Noir was grown on our 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. The new planting completed in 2011 has 2.0ha planted at 6177 vine/ha with 115, 667, 828, 943, Abel, and UCD5 clones. Organic and biodynamic farming practices have been used since 2010. Home Vineyard became fully certified organic with BioGro in March 2017.

Season

Moderate winter rain fall allowed budburst to occur in spring with the soil at field capacity. A mild frost free spring meant rapid and even establishment of canopies. Six weeks of no rain in late spring brought on an early and rapid flowering that was complete across all blocks and all varieties within 7 days. Intermittent rainfall from December through the remainder of the growing season created useful vigour but increased the requirement for under vine weeding, canopy thinning and trimming. A hot humid summer increased the risk of disease from powdery mildew or botrytis so our vineyard team worked tirelessly right up to harvest removing leaves and some fruit to create maximum ventilation in the canopies and ensure we could harvest ripe and disease free fruit. Harvest commenced mid-march and was condensed and early in most blocks. Diligent hand harvesting was crucial checking that each bunch was suitable for harvest. Growers in the region were very grateful for warm, dry, and windy conditions from March 25 to April 8 2018 that finished off ripening perfectly. 2018 will be remembered as a vigorous, warm, and humid season that was demanding but produced outstanding fruit.

Harvest

Hand harvested on March 19, 20, and 21, 2018 Harvest 12.25 Ton
Yield = 1.1-2.0kg/vine Brix 21.2-22.5 TA 7.8-8.9 g/ L MA 2.5-2.9g/L pH 3.55- 3.65

Fermentation

Hand harvested fruit was 98% de-stemmed without crushing giving an average of 70% whole berry. Inoculated using vineyard derived yeast the wine fermented for 28 days in 0.5 to 2.5 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 6 months and then bottled without fining or filtration. Sulphites added.

Bottled

775 dozen 750ml and 192 doz 375ml bottles, bottled in under screw cap on October 16 2019
R.S <0.10 g/L TA 5.0 g/L pH 3.69 Dry extract 25.0 g/L
Alcohol 12.0% VA 0.62g/L Total SO₂ <10ppm

Fire brick hue. Compelling fresh and complex aromas of wild forest berry's, wild rose petal, and humid earth. Silky mouth coating tannins that gradually melt to reveal rich berry fruits, red current, and spice. The balance gives a clear impression of the soft, fertile and highly mineralised sedimentary clay soils of the Home Vineyard. 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 2025