

Black Estate Home Chardonnay 2020

Vineyard

This Black Estate Home Chardonnay was grown on our 3.8 hectare 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 un-grafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The Home Vineyard is fully certified organic with BioGro and we use biodynamic practices there.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Frost incidence was moderate keeping us watchful in October and November with the majority of our vineyards avoiding frost damage. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Weather at flowering was favourable. 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. Mid way through harvest we closed our restaurant and the entire Black Estate team was able to work together to ensure our harvest was completed successfully. Thanks to them we were able to harvest some of the highest quality fruit ever seen at Black Estate

Harvest

Hand harvested from March 20 and 23 2020

4.7 Tons Yield = 750g/vine Brix 22.0-23.6 TA 7.7-10.1g/ L pH 3.16-3.26

Fermentation

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The juice was settled, then racked to barrel. No additions were made except vineyard derived yeast propagated from a vineyard starter from the Home vineyard juice was fermented in 500L tight grained French casks (2-4 year old). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. Blended to tank after 8 months allowed to settle and bottled. No fining or filtration. Contains sulphites. 30ppm added.

Bottled

300 (12 x 750ml) cases bottled in one lot under screw cap on December 21 2020

R.S 1.54 g/L TA 5.1 g/L pH 3.47 Dry extract 23.0 g/L Alcohol 13.5% Total SO₂ 37ppm

Straw, white gold hue. Aromas of grapefruit, hazelnut, orange blossom nectarine and sea spray. The palate is rich pure and integrated with a dense core of concentrated fruit. The 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 2029