

Black Estate Home Chardonnay 2021

Straw, golden hue with slight haze. Aromas of ripe white peach, hazelnut, grapefruit and cool sea spray. The palate is concentrated with a dense texture. Powerful and moorish with a saline persistent 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 2031

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.

Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Very cold night time temperatures in late September and mid October caused significant frost damage across many vineyards in North Canterbury. Once vineyards rebounded rapid vegetative growth kept vineyard teams busy with shoot thinning, under-vine cultivation, and organic spray rounds with short intervals. Weather at flowering was unfavourable with rain and cool temperatures lowering fruit set and further reducing potential yield. Warm dry conditions in January and February slowed vegetative growth. Small bunches ripened fast with accelerated sugar accumulation leading to an early start to harvest. Harvest was done by hand and fruit was ripe and clean with low disease pressure. Harvest

across our three vineyards was rapid and completed in settled weather resulting in high quality fruit with good ripeness and bright acidity.

Harvest

Hand harvested from March 12 2021

1.8 Tons                      Yield = 260 g/vine

Brix 23.0                      TA 8.6g/ L                      pH 3.22

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 (4 year old). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. Blended to tank after 11 months allowed to settle and bottled. No fining or filtration. Contains sulphites. 40ppm Sulphur Dioxide added.

Bottled

79 (12 x 750ml) cases bottled in one lot under screw cap on February 9 2022

R.S 1.96 g/L      TA 7.0 g/L      pH 3.40      Dry  
extract 23.3 g/L                      Alcohol 14.0%

Total SO<sub>2</sub> 42ppm