

## Black Estate Home Young Vines Chardonnay 2021

### Vineyard

This Black Estate Home Young Vines Chardonnay was grown on our 12 Ha 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, which sits above the original older Chardonnay vines. The soils are mainly Awapuni clay with calcium carbonate deposits. This new planting completed in 2011 has 1.0ha planted at 6177 vine/ha with Mendoza, B95, ENTAV-INRA®548, and ENTAV-INRA®1066 clones, all planted on 3309 rootstock. 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, undervine 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 on March 11 2021

2.8 Tons      Yield = 0.46kg/vine      Brix 21.3-22.3      TA 6.5-7.2g/ L      pH 3.20.      110 days from flowering

### Fermentation

All grapes were whole bunch pressed over a 4 hour press cycle. 35 percent was foot crushed and soaked on skins for 5 hours. The pressed juice was transferred without settling to seasoned 500L barrels made from tight grained French oak. No additions were made to the juice except vineyard derived yeast propagated from a vineyard starter from the Home vineyard. The wine matured on fermentation lees and then went through full Malo-lactic fermentation in early spring. The wine was blended to tank after 7 months in barrel, allowed to settle for one week and then bottled without fining or filtration. 30 ppm of sulphur dioxide (sulphites) was added.

### Bottled

282 (12 x 750ml) cases bottled in one lot under screw cap on October 26 2021.

R.S 2.2 g/L      TA 5.8 g/L      pH 3.37      Dry extract 24.5 g/L      Alcohol 13.0%      Total SO<sub>2</sub> 30ppm

Pale straw/white gold hue. Fresh, delicate aromas of white peach, almond, flint, and vanilla. The palate is concentrated with apple, nectarine, lemon peel and honey with vibrant saline characters. 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 2028