

Black Estate Home Chenin Blanc 2020

Straw/ gold hue. Aromas of melon, guava, moon flower and white clover. The palate is dense, complex, and powerful with flavours of blood orange, vanilla, blackcurrant leaf, liquorice and lanolin. This is an unfiltered and un-sulphured 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

Vineyard

Grown on our 12 hectare Home 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 Chenin Blanc vineyard that sits in the belly of the slope above the original vineyard is 0.5 hectares. Chenin Blanc clones 220 and 880 grow on root stock and were planted at 6133 vines per hectare in 2011 by the Naish-Brown Family.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly throughout our vineyards from around the spring equinox in late September. Frost incidence was moderate 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. 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 on 25 March 2020.

1.4T Yield = 1.1 kg/vine. Brix 23.0 TA 8.0g/L
MA 2.5g/L pH 3.19

Fermentation

Whole bunch pressed over 4 hours in a bag press. Juice drained to tank and then transferred to a 600L Demi Muid and one 228L barrel without settling. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 21 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

Bottled

87 (12 x 750ml) cases bottled in one lot under screw cap on December 14 2021.

R.S 4.5 g/L TA 5.8 g/L
pH 3.25 Dry extract 29g/L

Total SO₂ <10g/L VA 0.47g/L
Alcohol 13.5%