

Black Estate Home Cabernet Franc 2020

Alluring deep ruby hue. Distinctive varietal aromas of raspberries, blackcurrants, violets and graphite. Underlying earth with autumnal vine leaves and prunings. Fragrant and supple with succulent weight and texture. This is an un-fined and unfiltered wine with small amounts of sediment and no added sulphur. Please allow the bottle to stand and settle before pouring. Drink now to 2027

Vineyard

The 2020 Black Estate Home Cabernet Franc was grown on at 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 Cabernet Franc vineyard that sits in the belly of the slope above the original vineyard is 0.3 hectares. Cabernet Franc clones 214, 327, and 678 grow on 101-14 root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

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 on April 6 2020

2.3T Yield = 1.27 kg/vine Brix 23.6 T A
 6.9g/ L. MA 2.2g/L pH3.25

Fermentation

100% destemmed. 70% whole berry. Fermented in an open top fermenter for 28 days using Home vineyard derived yeast. Hand plunged once per day during the peak of ferment. Pressed using a basket press and aged in puncheon (500L French neutral barrels) for 8 months. No SO2 added. Un-fined and unfiltered.

Bottled

131 (12 x 750ml) cases bottled in one lot under screw cap on December 22 2020.

R.S 0.14 g/L TA 5.4 g/L
 pH 3.50 Dry extract
 25.5g/L

VA 0.46g/L A l c o h o l
 13.5% Total SO2 < 10mg/L

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