

Black Estate Home Young Vines
Chardonnay 2022

Pale straw/white gold hue. Fresh, delicate aromas of white peach, almond, flint, and vanilla. The palate is concentrated and textural with apple, nectarine, yuzu 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 2020

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. Some cool night time temperatures in September kept us on frost alert but we were able to avoid any frost damage. Timing of bud burst and flowering ran seven to ten days later than previous seasons but in line the the long term average. Buds appeared at Home block

around the Spring equinox. Shoot growth was even across the block and kept the field team busy with hand weeding, shoot thinning, and then wire lifting. Post flowering we experienced higher humidity levels than normal which averaged 82% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken through the block and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. Harvest commenced in mid March where our field team carefully hand harvest and sort each bunch of fruit to ensure the best possible flavours of the season could be captured. A machine harvester was used where weather threatened the crop and allowed us to bring our fruit in as quickly as possible where fruit appeared fragile. We are relieved and happy to savour every wine from this unique and challenging season.

Harvest

Hand harvested on March 15, 17 and 28 2022. Machine harvested March 21 2022
7.3Tons Yield = 0.85kg/vine Brix
21.2 - 23.1 TA 7.5 - 11.6g/ L pH 3.07
- 3.23. 110 days from flowering

Fermentation

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. Machine harvested grapes pressed using the same long slow press cycle. The pressed juice was settled for 48 hours and then transferred to seasoned 500L barrels made from tight grained French oak. 11 percent were new. 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. 40 ppm of sulphur dioxide was added.

Bottled

497 (12 x 750ml) cases bottled in one lot under screw cap on October 20 2022.

R.S 3.2 g/L TA 6.8 g/L pH 3.32

Dry extract 26.5 g/L Alcohol 13.0%

Total SO₂ 40ppm