

Black Estate Home Chenin Blanc 2021

Straw/ gold hue. Aromas of mountain beech honeydew, baked apricot, white clover and brioche. The palate is bright, fruity, 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 2029

Vineyard

The 2021 Black Estate Home Chenin Blanc was 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 Family.

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 on 23 March 2021

Harvest 1.3T Yield = 0.43 kg/vine

Brix 22.6 TA 7.4g/L MA 2.1g/L pH 3.14

Fermentation

Whole bunch pressed over 4 hours in a bag press. Juice drained to tank and then transferred to 600L Demi Muid barrels without settling. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 11 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

Bottled

92.42 (12 x 750ml) cases bottled in one lot under screw cap on February 2 2022.

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
L Alcohol 13.0%