

Black Estate Home Cabernet Franc 2021

Deep Ruby hue. Complex and alluring aromas of blackcurrant, violets, sandalwood, and vanilla pod. The supple fruits are followed by mouth filling tannin that bring on earth and autumnal leaves followed by a saline salty finish.

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 2028.

**Vineyard**

The 2021 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 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 March 25 2021

Harvest 1.7T		Yield = 0.93
kg/vine	Brix 21.6	
TA 7.0g/ L	MA 2.4g/L	p H
3.18		

**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 SO<sub>2</sub> added. Un-fined and unfiltered.

**Bottled**

117 (12 x 750ml) cases bottled in one lot under screw cap on December 14 2021.

R.S 0.10 g/L	TA 5.2 g/L	pH 3.52
Dry extract 22.1g/L	VA 0.46g/L	Alcohol
12.5%	Total SO <sub>2</sub> < 10mg/L	