

Black Estate Netherwood Chardonnay
2019

Luminous golden straw hue.
Concentrated aromas of nectarine, blood orange, white peach, almond, and sandstone. A dense and textural mid-pallet with fresh invigorating minerality. Dry, mealy, open and complex with considerable length of flavour. Please decant. Un-fined and unfiltered. A natural sediment may form in the bottle. Drink now to 2029.

Vineyard

This Chardonnay is grown at the Netherwood Vineyard which lies in the foothills of the Teviotdale ranges in Omihi, North Canterbury. The Chardonnay vineyard is 0.8 Hectares and was planted in 1986 on a south facing hillside. The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. The vines are mass selection and thought to be cuttings of Mendoza Chardonnay and planted at a vine density of 5000 vines per hectare. Dry farmed. The Netherwood Vineyard gained full organic certification in March 2017 and is farmed using Biodynamic principles.

Season

Early spring rainfall and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Night time temperatures remained above zero preventing frost damage for the third spring in a row. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Cool

wet weather through flowering at the end of November effected flowering and fruit set. By the summer solstice in late December it was clear that yields would be low and bunch and berry size would be small. 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. While yields were very low quality across all varieties was exceptional.

Harvest

Hand harvested on March 27 2019
Harvest 688kg Yield = 0.5 kg/vine
Brix 21.4 TA 8.5g/ L MA
2.5g/L pH 3.35

Fermentation

100% foot crushed with a two hour skin soak and then slow whole bunch pressing in a basket press. No settling. Fermentation with yeast propagated from a Netherwood Vineyard starter, in a 500L tight grained 4 year old French cask with maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 11 months. Settled for 3 months then bottled un-fined and unfiltered. 35 mg/L Sulphites added.

Bottled

Bottled in one lot under screw cap on July 20 2020. 52 12 x 750ml cases made.
R.S 1.09 g/L TA 6.0 g/L pH 3.41
Dry extract 23.0g/L Alcohol 13.0%
Total SO₂ 35mg/L