

Black Estate Home Cabernet Franc 2023

Deep Ruby hue. Complex and alluring aromas of blackberry, violets, red cherry, and fennel. The pure supple fruits are followed by mouth filling tannin that bring on earth and autumnal leaves followed by a saline crisp 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 2030.

Vineyard

The 2023 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. 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

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. We are relieved and happy to savour every wine from this unique and challenging season.

Harvest

Hand harvested on April 19 2023

Harvest 2.2T Yield = 1.2 kg/vine Brix 22.4 TA 7.1g/ L. MA 2.4g/L ph3.27

Fermentation

100% destemmed. 70% whole berry. Fermented in open top fermenters 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 amphora for 8 months. No SO2 added. Un-fined and unfiltered.

Bottled

133 (12 x 750ml) cases bottled in one lot under screw cap on December 11 2023.

R.S 0.9 g/L TA 5.2 g/L pH 3.69
Dry extract 23.0g/L VA 0.53g/L
Alcohol 14.0% Total SO2 < 10mg/L