

Black Estate Home Chenin Blanc 2022

Straw/ gold hue. Aromas of mountain beech honey, early apricot, vanilla, jasmine, and walnut. The palate is bright, saline, complex, and powerful with flavours of granny smith apple, 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 carefully decanting. This will allow maximum expression of aroma and purity of fruit to emerge.

Vineyard

The 2022 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. 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 11 April 2022

Harvest	2.7T	Yield = 1.3 kg/vine
Brix 22.3		TA 9.9g/ L M A
2.4g/L	pH 3.08	

Fermentation

Whole bunch pressed over 4 hours in a bag press. Juice drained to tank settled for 12 hours and then transferred to 600L Demi Muid barrels. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 10 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

Bottled

200.66 (12 x 750ml) cases bottled in one lot under screw cap on February 21 2023.

R.S 2.2 g/L	TA 6.4 g/L
pH 3.21	Dry extract 20.0 g/L
Total SO ₂ <10g/L	
VA 0.52 g/L	
Alcohol 12.5%	