

# HOME CHARDONNAY - BLACK ESTATE

North Canterbury



**APPELLATION:** Waipara Valley

**BLEND:** Chardonnay

**WINEMAKERS:** Nicholas Brown

## VINEYARD: \_\_\_\_\_

The gentle north facing slope of the Home Vineyard is located 6 kilometres northeast of the Waipara Junction, in the Omihi sub-district of Waipara Valley. This is one of New Zealand's coolest wine regions but is sheltered from easterly sea winds by the Teviotdale Hills. Summers can be warm, and autumns are long and settled. The soils are mainly Awapuni clay loam with calcium carbonate deposits. The site contains 3.8 hectares of low-yielding, un-grafted Mendoza Chardonnay clones, planted in 1994 at a density of 1841 vines per hectare.

## VITICULTURE: \_\_\_\_\_

The Home Vineyard became fully certified organic with BioGro in March 2017.

## WINEMAKING: \_\_\_\_\_

The grapes are handpicked and whole bunch pressed. 15% of the crop is foot crushed. Fermentation takes place in a mix of 228, 500, and 600 litre tight grained French oak casks, 20% of which are new. Fermentation is started with yeast propagated from a vineyard starter from the Home vineyard. The wine undergoes full malolactic fermentation and rests on lees for 7 months. It is then blended to tank and bottled without fining nor filtration.

**WEBSITE:** <http://blackestate.co.nz>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES: \_\_\_\_\_

Burgundian with layers of flavor and texture. Bone dry but with a hint of savoury butterscotch and a salty minerality.