# Black

Vibrant and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. Open the crown cap with a decanter ready to capture any overflowing wine. No winemaking additives, un-fined, unfiltered

White gold hue with gentle mousse. Delicate mealy aromas, white peach, flint, subtle lambs wool, bees wax, and clay. Effervescent, mouth filling, and luminous with dense dry phenolic's and an invigorating salty Home Vineyard finish. Drink today.

# Vineyard

The 2022 Black Estate Home Pétillant-naturel 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 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 long term average. Buds appeared at Home block 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 March 25 2022 Harvest 1630kg of Home Chenin Blanc Yield =1.6kg/vine Brix 18.7 TA 12.2g/ L MA 2.9.g/L pH 2.98

### Fermentation

Slowly whole bunch pressed. Settled for 24 hours, racked. Settled for 12 hours, racked and inoculated. Fermentation with yeast propagated from a Home Block vineyard starter, in a stainless steel tank, then completed in bottle.

# Bottling

Fermenting wine was bottled on April 14 2022. Fermentation was completed in bottle and then aged on lees for 7 months. Riddling occurred in gyro-palettes from Dec 1 2022. Disgorged on December 9 2022.

103 doz (12 x 750ml) cartons were produced.R.S 3.5 g/LTA 7.7 g/LpH 3.15Dry extract 21.3g/LAlcohol 12.0%VA 0.34g/LTotal Sulphur Dioxide <10mg/L (no SO2 added)</td>