Black Estate Home Pét Nat 2018 ../../../../../../../Dropbox/Black%20Estate%20Media/Logos/Black%20Estate%

**Vineyard**

The 2018 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**

Moderate winter rain fall allowed budburst to occur in spring with the soil at field capacity. A mild frost free spring meant rapid and even establishment of canopies. Six weeks of no rain in late spring brought on an early and rapid flowering that was complete across all blocks and all varieties within 7 days. Intermittent rainfall from December through the remainder of the growing season created useful vigour but increased the requirement for under vine weeding, canopy thinning and trimming. A hot humid summer increased the risk of disease from powdery Mildew or botrytis so our vineyard team worked tirelessly right up to harvest removing leaves and some fruit to ensure maximum ventilation in the canopies and ensure we could harvest ripe and disease free fruit. Harvest commenced mid-march and was condensed and early in most blocks. . Diligent hand harvesting was crucial checking that each bunch was suitable for harvest. Growers in the region were very grateful for warm, dry, and windy conditions from March 25 to April 8 2018 that finished off ripening perfectly. 2018 will be remembered as a vigorous, warm, and humid season that was demanding but produced outstanding fruit.

**Harvest**

Hand harvested on March 28 2018

Harvest 1084kg of Home Chenin Blanc Yield =1.2kg/vine Brix 21.0

TA 8.6g/ L MA 2.9.g/L pH 3.21

**Fermentation**

Whole bunch pressed. No settling, fermentation with yeast propagated from a vineyard starter, in a stainless steel tank, then completed in bottle.

**Bottling**

Fermenting wine was bottled on April 17 2018. Fermentation was completed in bottle and then aged on lees for seven months. The wines were riddled then disgorged on 15 November 2018

39 doz (12 x 750ml)

R.S 3.16 g/L TA 4.9 g/L pH 3.40

Dry extract 21g/L Alcohol 11.5%

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, unfined, unfiltered Drink today.