

# Home Chenin Blanc 2017

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**White gold hue. Aromas of quince, pear, bees wax and lanolin. Very mineral palate with lime, white rocks, salty and brine. Invigorating, intriguing, dry and refreshing. Unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2027**

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## Vineyard

The 2017 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 880 and 220 grow on root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

## Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. However a mild spring allowed good early spring growth and small but regular rainfalls prevented vine stress in the first half of the season. January's New Year brought more intensity to the season with high winds and very dry conditions. Vine growth was restricted and our vineyard team worked hard to limit stress on the vine canopy. Humid weather returned in early March meaning we had to ensure ripening bunches had maximum exposure to light and ventilation to reduce the potential for crop loss to botrytis. Fruit thinning continued right up to harvest further reducing crop levels.

Considerate picking decisions and careful hand sorting was required to work between rain showers and ensure only the ripest and cleanest fruit was selected. Another unique season with some late season challenges has produced rare wines with great purity and freshness and complex delicate flavours.

## Harvest

Hand harvested on 11 April 2017      Harvest  
3020kg      Yield = 1.09 kg/vine

Brix 19.0      TA 8.3g/ L      MA  
2.4g/L      pH 3.12

## Fermentation

12% foot crushed. Whole bunch pressed over 4 hours. Juice drained to tank and then transferred to 600L demi Muid and 500L puncheon without settling. Fermented using a Home vineyard yeast starter. 100% barrel fermentation and maturation. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites.

## Bottled

236 (12 x 750ml) cases bottled in one lot under screw cap on 20 December 2017.

R.S 0.15 g/L      TA 5.8 g/L      pH 3.18      Dry  
extract 17.6g/L      Alcohol 11.5%