



# Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 1

Winery	Black Estate
Viticulturist	
Winemaker	Nicholas Brown
Wine	Home Chardonnay 2021
Region/Appellation	North Canterbury
Sub region(s)	
Wine RRP \$	\$75
Cases produced	



## Wine Analysis

pH	3.40
TA	7.0 g/l
VA	
DCO2	
Alcohol %	14.0%
RS	1.96 g/l

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## Tasting Note

Straw, golden hue with slight haze. Aromas of ripe white peach, hazelnut, grapefruit and cool sea spray. The palate is concentrated which dense texture. Powerful and moorish with a saline persistent finish. This is an 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 2031.

## Vineyard/Vintage Notes

This Black Estate Home Chardonnay was grown on our 3.8 hectare 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 un-grafted Mendoza Chardonnay vines were planted in 1994 at a vine density of 1841 vines per hectare. The Home Vineyard is fully certified organic with BioGro.

## Winemaking Notes

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The juice was settled, then racked to barrel. No additions were made except vineyard derived yeast propagated from a vineyard starter from the Home vineyard juice was fermented in 500L tight grained French casks (4 year old). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. Blended to tank after 11 months allowed to settle and bottled. Nofining or filtration. Contains sulphites. 40ppm Sulphur Dioxide added.

## Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	Home			

**Vineyard, Block or Sub-Block**

% of Blend	100%			
Clone	Mendoza			
Rootstock	Un-grafted			
Soil Type	Sedimentary Clay			
Vine Age	20 years			
Years in Production				
Other...	Calcium carbonate deposits			

**Yield Management**

Target T/ha	1.8T			
Actual T/ha				
Vines/ha	1841			
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

**Vine Management**

Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...	Organic and Biodynamic			

**Harvest**

Date				
Brix	23.0			
pH	3.22			
TA	8.6			
Malic Acid				
YAN				
Method of Harvest	Hand			
Fruit condition	Good			
Field Additions	None			
Other...				

<b>Pressing</b>	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	YES
Crushed	No
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	No
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	Yes.
Direct to barrel	No after settling.
Juice NTU (if known).	
Other...	

<b>Fermentation</b>	Yes/No and details. Reasons why?
Vessel Type(s)	500L tight grain French Puncheons
New oak, % and type	4 Years old
Temp Control. Target temp or rate	
Wild ferment, % of blend	100%. Vineyard Starter
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	No
Oxygen Additions. Timing, rate	No
Enrichment. Target Alc %, timing	No
Acidification. Target pH/TA, timing	No
MLF. Inoculated / natural, timing	Yes. Natural
Warming for MLF	
% MLF in blend	100
Other...	

<b>Post Ferment / Finishing</b>	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	No
Other lees management	
Time in barrel	11 Months
Time in tank prior to finishing	
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	
Filtration, type	None
FSO2 level at bottling	40ppm Added
TSO2 level at bottling	42ppm TSO2
Bottling date	
Filtration type at bottling	None
Release date	
Other...	