

# BLACK ESTATE HOME CHENIN BLANC 2023





# \$52.99

Product Code:	4177	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
		Alcohol:	12.5%
Sub Region:	Waipara	Grape:	100% Chenin Blanc
Style:	White		
Variety:	Chenin Blanc	Natural:	Certified Organic
Producer:	Black Estate		







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#### TASTING NOTES

Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine

#### Winery notes (2023 Vintage)

"Smells of Meyer Lemon, camomile, button mushrooms, straw, mountain beech honey, and lanolin. The palate is bright, saline, complex and powerful with flavours of nacho pear, blackcurrant leaf, and white peach. This is an unfiltered and unsulphured wine with small amounts of sediment. Please allow the bottle to stand and settle before carefully decanting. This will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2035.

The 2023 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 220 and 880 grow on root stock and were planted at 6133 vines per hectare in 2011 by the Naish Family.

Whole bunch pressed over 4 hours in a bag press. Juice drained to tank settled for 12 hours and then transferred to 600L Demi Muid barrels. Fermented using a Home Vineyard yeast starter. 100% barrel fermentation and maturation for 10 months. 100% Malolactic fermentation. Bottled un-fined and unfiltered with no added sulphites."



Reviews for the 2022 vintage below...

#### Rated Outstanding & 95/100 Cameron Douglas MS, June 2024 (2022 Vintage)

"Fantastic bouquet and palate with scents and flavours of apples and mineral, wild white flowers and wax. The mineral message is distinctive with a chalky, white clay quality, then blossoms. There's a backbone of acidity that drives the flavours through the palate accentuating the lees and mouthfeel. Ripe and citrusy with a grapefruit quality, honeysuckle and spice. Lengthy finish, great texture and length. Best drinking from late 2025 through 2035+."

# CONTACT VINO FINO

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