

Blackenbrook Rosé 2013



Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**



Vegan Wine, certified by the **New Zealand Vegetarian Society**



- **Weather Conditions:** Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 3 weeks ó just long enough to bring our crop in safely and in good condition.
- 100% **Pinot Noir** grapes from **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- Clones: 10/5, 114, 115, 667, Abel
- Hand-picked on 5 April with 23.3 Brix

Winemaking

- 48 hours cold maceration on the grape-skins
- gently pressed - **not saignée**
- gravity-fed to main winery
- Cool fermentation, stopped at **4g/ltr** natural residual sugar.
- Extended fine lees contact in stainless steel
- Minimal pumping, **no fining** pre-bottling
- Gentle filtration in a single pass from cloudy to sterile.
- Bottled on 30 July 2013 under Screw Capsules
- 13.5% Alcohol
- **off-dry**, only **96 cases** produced

Tasting Notes

Our Blackenbrook Pinot Rosé 2013 is an explosion of juicy red fruit. A vibrant acidity stylishly balances the whisper of sweetness, and a rich texture adds charisma.

Ideal serving temperature: 10 ó12

Accolades

4 Stars Michael Cooper

Enticingly bright pink, it is mouthfilling and smooth, with delicate strawberry, peach and spice flavours and a dryish, finely textured finish. Delicious drinking through 2014