

Blackenbrook Rose 2017



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



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



Weather Conditions: Regular rain fall in spring and early summer promoted a vibrant and lush canopy.

A warm and dry February made for excellent ripening conditions but just a few days before harvest it was back to rain.

Fortunately we got a few more sunny days and with the help of our amazing picking team we managed to bring the crop in safely just hours before cyclone Debbie hit the region – once again extremely lucky!

Viticulture

- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 to 4000 vines/ha
- **100% Pinot Noir**, clones 10/5, UCD5, 114, 115, 667, 777 and Abel
- Hand-picked on 28 March 2017

Winemaking

- Extremely **gentle winemaking**: 72 hours cold maceration on the grape-skins, saignée, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- **2g/ltr** natural residual sugar
- Bottled on 21 July 2017 in **light-weight bottles** to reduce our carbon footprint
- **off-dry**, 14.0% alcohol

Tasting Notes

Mouth-filling and smooth our **Pinot Rosé 2017** bursts with crushed strawberries and red cherry flavours leading into an off-dry, finely textured finish.

Ideal serving temperature: 10 – 12 degrees