

Blackenbrook RosÈ 2014



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan Wine, certified by the
New Zealand Vegetarian Society

• **Weather Conditions:** A warm and dry spring allowed an early flowering and pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- 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 20 March with 22.4 Brix

Winemaking

- 48 hours cold maceration on the grape-skins
- gently pressed - **not saignÈ**
- 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 31 July 2014 under Screw Capsules
- 13.5% Alcohol
- **off-dry**, only **150 cases** produced

Tasting Notes

Crafted in an off-dry style our Blackenbrook Pinot RosÈ 2014 is intense and lively, offering plenty of ripe berry fruit and a backbone of elegant acidity. Ideal serving temperature: 10 – 12