

Blackenbrook Rose 2015



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 2 weeks just long enough to bring our crop in safely and in good condition.

Grapes from home block and Kina Cliffs Vineyard, situated on Kina Peninsula 2 km from Blackenbrook. Soil and micro-climate very similar to ours.

Viticulture

- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 to 4000 vines/ha
- Clones: 10/5, UCD5, 114, 115, 667, 777 and Abel
- Hand-picked on 6 April with 22.4 Brix

Winemaking

- Extremely **gentle winemaking**: 48 hours cold maceration on the grape-skins, gentle pressing - **not saignée**, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, filtration in a single pass from cloudy to sterile, **no fining** pre-bottling
- Oak-ageing for 15% of the wine to add complexity
- **6g/ltr** natural residual sugar
- Bottled on 28 July 2015 in **light-weight bottles** to reduce our carbon footprint
- **off-dry**, 13.5% alcohol

Tasting Notes

An explosion of juicy red fruit! A vibrant acidity stylishly balances the whisper of sweetness and a rich texture adds charisma your perfect summer wine!

Ideal serving temperature: 10 – 12 degrees

Accolades

4 Stars Michael Cooper: Pale pink, it is vivacious, with generous, peachy, strawberryish flavours, in a slightly sweet style with good body.

4 Stars or 91/100 Bob Campbell MW