

Blackenbrook Rose 2016



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand

Weather Conditions: Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. Luckily the fine weather returned and with the help of our amazing picking team we managed to bring our crop in safely and in good condition.

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 11 April 2016

Winemaking

- Extremely **gentle winemaking**: 48 hours cold maceration on the grape-skins, gentle pressing - **not saignee**, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping
- 4g/ltr natural residual sugar
- Bottled on 29 July 2016 in **light-weight bottles** to reduce our carbon footprint
- **off-dry**, 13.5% alcohol

Tasting Notes

Pure, scented and charming our **Pinot Rose 2016** delights with notes of crushed strawberries and red cherries woven with fresh acidity and soft tannins.

Ideal serving temperature: 10 -12 degrees

