

Blackenbrook Rose 2018



From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



Vegan wine, certified by the New Zealand Vegetarian Society



Weather Conditions: An extremely dry spring led to an early draught. Luckily we had irrigation available to support the flowering and ensure good pollination.

Summer brought good amounts of rain and warm temperatures, promoting vigorous canopy and grass growth. Unfortunately this weather pattern culminated in two large cyclones - Fehi and Gita - battering the region in February.

March was warm and dry, allowing the now fragile crop to ripen nicely. Once again we had an exceptional picking team who diligently selected the fruit and sent high quality grapes to the winery.

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 17 March 2017

Winemaking

- Extremely **gentle winemaking**: 12 hours cold maceration on the grape-skins, gently pressed (not saignée), gravity-fed from press area to main winery, cool fermentation, minimal pumping, **no fining** pre-bottling
- **6.5g/ltr** natural residual sugar
- Bottled on 18 July 2018 in **light-weight bottles** to reduce our carbon footprint
- **off-dry**, 12.5% alcohol

Tasting Notes

An explosion of fragrant strawberries and red cherries wrapped around a soft, creamy texture. Dangerously easy-drinking!

Ideal serving temperature: 10 - 12 degrees