

Netherwood Rosé 2015

Estate
Black

Bright cherry red hue. Aromas of raspberry, cinnamon, nutmeg, and fresh air-dried linen. The palate has bright cranberry, strawberry and rhubarb flavours with a saline and rocklike mineral line. Hints of raspberry fool, dried nori, long summer grass and sand. Fresh, complex, and delicious, this is a unique wine from a very unique vineyard. Drink now to 2020.

Vineyard

This Rose is grown at the Netherwood Vineyard which lies in the foothills of the Teviotdale ranges in Omihi, North Canterbury. The single block the rose is sourced from is 0.8 Hectares on a south facing hillside.

The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. Originally planted as Chardonnay in 1986 the vines are mass selection and thought to be cuttings of Mendoza Chardonnay. In the early 1990's the vines were top grafted to Clone 5 Pinot Noir with a 60% success rate. The vineyard is currently a random mix of 60% Pinot Noir and 40% Chardonnay. The vine density is approximately 4000 Vines per hectare.

Season

A mild and quite dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked on and days became warm and dry.

Vine leaves moved from pale to dark green as they soaked up the summer rays, ripening the

Harvest

Hand harvested on April 8 2015

Harvest 4.8 Ton
Yield = 1.50 kg/vine
Brix 21.9 – 22.6
TA 7.6-8.3g/ L
MA 2.7g/L
pH 3.20-3.34

Red (Pinot Noir) and white (Chardonnay) grapes were harvested from the same 0.8ha block on one day.

Fermentation

Pinot Noir and Chardonnay co-fermentation. 100% whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.8 to 2.0 ton wax lined wooden vats. Basket pressed after 28 days. Barrel maturation for 5 months in 10 year old 228 and 500L barrels.

Bottled

341 (12 x 750ml) cases bottled in one lot under screw cap on September 21 2015.

R.S 3.40 g/L
TA 6.2 g/L
pH 3.55
