

Treble Rose 2017

Estate
Black

Bright ruby red hue. An alluring bouquet of wild strawberry, gooseberry, rhubarb, nutmeg, cinnamon, vine blossom and liquorice. The pallet has bright, fine and long with salivating tamarillo, red currant jelly, parsley, chalk, and spring water.

Vineyard

The 2017 Black Estate Treble Rose was sourced from all three of our certified organic hillside vineyards in the Omihi sub-district of North Canterbury. Chenin Blanc and Cabernet Franc were sourced from the Home vineyard which grows on sedimentary clay soils. This vineyard was planted in 2011 at a vine density of 6172 vines per hectare. Pinot Noir and Chardonnay were sourced from the Netherwood vineyards sandstone soils, planted in 1986 at a vine density of 4500 vines per hectare. Riesling was sourced from the Damsteep Vineyard which at the foot of the hill has rich Waipara clay soils planted in 2000 at a vine density of 5000 vines per hectare.

Season

A dry mild winter meant a continuation of the drought in North Canterbury. However a mild spring allowed good early spring growth and small but regular rainfalls prevented vine stress in the first half of the season. January brought more intensity to the season with high winds and very dry conditions. Vine growth was restricted and our vineyard team worked hard to limit stress on the vine canopy. Humid weather returned in early March meaning we had to ensure ripening bunches had maximum exposure to light and ventilation to reduce the potential for crop loss to botrytis. Fruit thinning continued right up to harvest further reducing crop levels. Considerate picking

decisions and careful hand sorting was required to work between rain showers and ensure only the ripest and cleanest fruit was selected. Another unique season with some late season challenges has produced rare wines with great purity and freshness and complex delicate flavours.

Harvest

Hand harvested from March 31 to April 13 2017

Harvest 6.9 Ton Yield = 1.0 kg/vine

Brix 19.5-21.0 TA 7.8 - 8.1g/ L

MA 2.3g/L pH 3.13-3.47

Fermentation

Co fermentation of Pinot Noir (57%), Riesling (25%), Cabernet Franc (7%), Chenin Blanc (7%), Chardonnay (3%). %100 whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.8 to 2.0 Ton vats. Membrane pressed after 18-28 days, and completed fermentation in one stainless steel tank. Maturation on fermentation lees for 4 months.

Bottled

414 (12 x 750ml) cases bottled in one lot under screw cap on September 21st 2017.

R.S 0.9 g/L TA 4.9 g/L pH 3.58 Dry
extract 26.1g/L Alcohol 10.9%