

Black Estate Treble Rosé 2020

Vineyards

The 2020 Black Estate Treble Rose was sourced from all three of our certified organic hillside vineyards in the Omihi sub-district of North Canterbury. Pinot Noir was 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. Chenin Blanc, Cabernet Franc, and Chardonnay 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.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Frost incidence was moderate keeping us watchful in October and November with the majority of our vineyards avoiding frost damage. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Weather at flowering was favourable for Pinot Noir, Cabernet Franc and Chenin Blanc. Chardonnay and Riesling flowered during rain which lowered fruit set and yield. Warm dry conditions in January and February slowed vegetative growth and ripened fruit. Settled conditions in March allowed an early start to harvest where hand harvested fruit was ripe and clean with low disease pressure and optimal ripeness. Mid way through harvest we closed our restaurant and the entire Black Estate team was able to work together to ensure our harvest was completed successfully. Thanks to them we were able to harvest some of the highest quality fruit ever seen at Black Estate.

Harvest

Hand harvested on March 16 (Home Chardonnay), March 19 (Netherwood Pinot Noir), March 25 (Home Chenin Blanc), April 2 (Damsteep Riesling), and April 6 (Home Cabernet Franc) 2020.

Harvest 6.7 Ton

Yield = 0.8-1.5 kg/vine

Brix 20.2-23.5

TA 7.6-9.6g/ L

MA 2.2g/L

pH 3.08-3.29

Fermentation

Co fermentation of Pinot Noir (43%), Riesling (34%), Cabernet Franc (10%) Chardonnay (8%), Chenin Blanc (5%). 100% whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.5 to 2.0 Ton vats. Membrane pressed after 1-28 days, and completed fermentation in a stainless steel tank. Maturation on fermentation lees for 3 months. Sulphites added. Un-fined and unfiltered.

Bottled

504 doz (12 x 750ml) cases bottled in one lot under screw cap on July 8 2020.

R.S 0.20 g/L TA 5.2 g/L pH 3.58 Dry extract 19.9g/L Alcohol 12.5% Total SO<sub>2</sub> 30mg/L

Light red hue. Slight haze preserved as unfiltered Vibrant and bright aroma of crushed strawberry, raspberry, subtle rhubarb, nutmeg and sandstone. The pallet is bright and long with tamarillo, lime, blood orange and petrichor. Drink now to 2022.