

Black Estate Treble Rosé 2019

Light red hue. Vibrant and bright aroma of crushed strawberry, cranberry, subtle rhubarb, cinnamon and sandstone. The pallet is bright and long with tamarillo, lime, blood orange and petrichor. Drink now to 2022.

Vineyards — The 2019 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 — Early spring rainfall and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Nigh time temperatures remained above zero preventing frost damage for the third spring in a row. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Cool wet weather through flowering at the end of November effected flowering and fruit set in Chardonnay and Pinot Noir. By the summer solstice in late December it was clear that yields in these varieties would be low and bunch and berry size would be small. 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. While yields were very low quality across all varieties was exceptional.

Harvest — Hand harvested on March 15 (Home Chardonnay), 26, 27 (Damsteep Riesling), 28 (Netherwood Pinot Noir) , and April 3 (Home Chenin Blanc and Cabernet Franc) 2019

Harvest 5.4 Ton	Yield = 0.6-1.5 kg/vine	Brix 19.2-23.5
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TA 7.5-10.3g/ L	MA 2.3g/L	pH 3.09-3.30
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Fermentation — Co fermentation of Riesling (53%), Pinot Noir (22%), Chardonnay (12%), Chenin Blanc (7%), Cabernet Franc (6%). 100% whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.8 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 — 479 doz (12 x 750ml) cases bottled in one lot under screw cap on July 29 2019.

R.S 0.12 g/L	TA 5.0 g/L	pH 3.58	Dry extract 21.3g/L	Alcohol 11.5%	Total SO2 36mg/L
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