

# Black Estate Netherwood Pinot Noir 2017

## Vineyard

Planted in 1986 at a vine density of 5000 vines per hectare . The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. A mass selection of Pinot Noir cuttings were planted on their own roots and established and farmed without irrigation. Organic and biodynamic farming practices have been used since 2012. The Netherwood Vineyard was fully certified organic with BioGro in March 2017.

## Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. 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's New Year 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 on March 31 2017

Harvest 2.1 Ton                      Yield = 500g/vine, 2.0T/Ha, 1.3HL/Ha  
Brix 22.0                              TA 7.6g/ L                              pH 3.35                              MA 2.1g/L

## Fermentation and maturation

100% whole cluster. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging once per day at the end of fermentation. Pressed after 34 days on skins and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed by spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 4 months. Bottled without fining or filtration. Contains sulphites.

## Bottled

146 (12 x 750ml) cases bottled in one lot under screw cap on August 31 2018.

R. S. <0.10 g/L    TA 4.0 g/L    pH 3.80    Dry extract 27.9g/L    Alcohol 12.0%  
VA 0.71g/L                              TSO2 11mg/L

## Wine Notes

Pale to medium ruby hue. Aromas of vibrant red cherry, deep red rose, damson jam, and hints of fertile earth. Flavors of silken and luscious red fruit, with structured mid palate tannin from fruit and mature stems. Strong, persistent flavor length and texture that is light footed carrying fruit, fine complex tannin and gentle calcareous minerality.

Drink now to 2028