Black Estate Netherwood Pét Nat 2018 ../../../../../../../Dropbox/Black%20Estate%20Media/Logos/Black%20Estate%

**Vineyard**

This wine is grown at the Netherwood Vineyard which lies in the foothills of the Teviotdale ranges in Omihi, North Canterbury. This block is 1.0 hectare and was planted in 1986 on a south facing hillside and established without irrigation. The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. The vines are mass selection of Pinot Noir and the Chardonnay is thought to be cuttings of Mendoza. The vine density is 4500 vines per hectare and the vineyard is unirrigated.

**Season**

Moderate winter rain fall allowed budburst to occur in spring with the soil at field capacity. A mild frost free spring meant rapid and even establishment of canopies. Six weeks of no rain in late spring brought on an early and rapid flowering that was complete across all blocks and all varieties within 7 days. Intermittent rainfall from December through the remainder of the growing season created useful vigour but increased the requirement for under vine weeding, canopy thinning and trimming. A hot humid summer increased the risk of disease from powdery Mildew or botrytis so our vineyard team worked tirelessly right up to harvest removing leaves and some fruit to ensure maximum ventilation in the canopies and ensure we could harvest ripe and disease free fruit. Harvest commenced mid-march and was condensed and early in most blocks. . Diligent hand harvesting was crucial checking that each bunch was suitable for harvest. Growers in the region were very grateful for warm, dry, and windy conditions from March 25 to April 8 2018 that finished off ripening perfectly. 2018 will be remembered as a vigorous, warm, and humid season that was demanding but produced outstanding fruit.

**Harvest**

Hand harvested on March 22 2018

Harvest 600kg of Pinot Noir and 320kg of Chardonnay Yield = 1.0kg/vine Brix 19.5

TA 8.3g/ L MA 2.4g/L pH 3.40

**Fermentation**

Both varieties combined and 100% foot crushed then whole bunch basket pressed over 24 hours. No settling, fermentation with yeast propagated from a vineyard starter, in a stainless steel tank.

**Bottling**

Fermenting wine was bottled on April 17 2018. Fermentation was completed in bottle and then aged on lees for seven months. The wines were riddled and then disgorged on 15 November 2018

R.S 11.88 g/L TA 5.4 g/L pH 3.65 Dry extract 31.3g/L Alcohol 11.5 Total SO2 < 10mg/L

Vibrant and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. Open the crown cap with a decanter ready to capture any overflowing wine. No winemaking additives, unfined, unfiltered Drink today.