

Black Estate Netherwood Rosé 2020

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

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. 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 April 4 2020. Harvest 1.4T
vine Brix 21.8. TA 8.2g/ L MA 2.1g/L
Yield = 0.5 kg/
pH 3.32

Fermentation

Hand harvested Pinot Noir was basket pressed. After the juice had settled for 24 hours it was racked to a 16 year old 228L barrel. The juice was fermented using a vineyard starter from the Netherwood vineyard. The wine was matured on lees for eight months and then bottled without filtration or fining. 30ppm of sulphites were added.

25 doz (12 x 750ml) cases bottled in one lot under screw cap on Dec 22 2020. R.S
2.0 g/L TA 5.5 g/L pH 3.40 Alcohol 12.5% Total SO₂ 30mg/L

Pale pink, light ruby hue. Perfumed and fragrant aromas of strawberries, nutmeg and sandstone . The palate is salivating, mineral, and dry with a long crisp finish. Un-fined and unfiltered. A natural sediment may form in the bottle. Drink now to 2023