

## Black Estate Treble Rose 2021

### Vineyards

The 2021 Black Estate Treble Rose was sourced from all three of our certified organic hillside vineyards in the Omihi sub-district of North Canterbury. A small proportion of 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. Pinot Noir, Chenin Blanc, Cabernet Franc, and Chardonnay were sourced from the Home vineyard 'Top Block' which grows on sedimentary clay soils. This vineyard was planted above the original vines in 2011 at a vine density of 6172 vines per hectare

### Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Very cold night time temperatures in late September and mid October caused significant frost damage across many vineyards in North Canterbury. Once vineyards rebounded rapid vegetative growth kept vineyard teams busy with shoot thinning, underline cultivation, and organic spray rounds with short intervals. Weather at flowering was unfavourable with rain and cool temperatures lowering fruit set and further reducing potential yield. Warm dry conditions in January and February slowed vegetative growth. Small bunches ripened fast with accelerated sugar accumulation leading to an early start to harvest. Harvest was done by hand and fruit was ripe and clean with low disease pressure. Harvest across our three vineyards was rapid and completed in settled weather resulting in high quality fruit with good ripeness and bright acidity.

### Harvest

Hand harvested on March 11 (Home Chardonnay), March 15 (Home Pinot Noir), March 17 (Damsteep Riesling) March 23 (Netherwood Pinot Noir and Home Chenin Blanc), and March 25 (Home Cabernet Franc) 2021.

Harvest 5.7 Ton	Yield = 0.6-1.1 kg/vine	Brix 20.2-22.5
TA 8.0-8.6 g/ L	MA 2.2g/L	pH 3.08-3.29

### Fermentation

Co fermentation of Pinot Noir (57%), Riesling (33%), Cabernet Franc (4%), Chenin Blanc (4%), and Chardonnay (2%). 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

419 doz (12 x 750ml) cases bottled in one lot under screw cap on 28 June 2021.

R.S 0.28 g/L   TA 5.0 g/L   pH 3.60   Dry extract 23.9g/L   Alcohol 12.5%   Total SO<sub>2</sub> 40mg/L

Deep red hue with slight haze as unfiltered. Vibrant and bright aroma of rose hip, cranberry, strawberry, cardamom and petrichor. The pallet is bright, bold and long with Tamarillo, wild berry, and liquorice flavours. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Drink now to 2026.