

Black Estate Pét Nat 2021

Rose gold-apricot hue. Effervescence aromas with white peach, apricot and subtle honey notes. The palate is vibrant, fresh and steely with a fine mousse and lingering crisp finish. Dry (extra Brut) 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, (no sulphur), un-fined, un-filtered Drink today.

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 4.5 hectare Vineyard planted in 1986 on a north and 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. The Netherwood Vineyard was fully certified organic with BioGro in March 2017.

Season

Winter and early spring rainfalls meant vines started the growing season with adequate soil moisture. 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, undervine cultivation, and organic spray rounds with short intervals. Weather at flowering was unfavourable lowering fruit set and 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 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 23 2021. 550kg of Pinot Noir and 120kg of Chardonnay
Yield = 0.3 kg/vine Brix 18.7

TA 13.5g/ L MA 3.9g/L pH 3.12

Fermentation. Both varieties combined and 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 20 2021. Fermentation was completed in bottle and then aged on lees for nine months.

Disgorgement . The wines were riddled and then disgorged on 26 January 2022

R.S 2.1 g/L TA 9.1 g/L pH 3.30 Dry
extract 26.8g/L Alcohol 11.0 Total SO₂
< 10mg/L