

Black Estate Treble Rosé 2022

Deep red hue with slight haze as unfiltered. Vibrant and bright aroma of strawberry, cranberry, rose hip, cardamom and petrichor. The pallet is bright, mineral 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.

Vineyards

The 2022 Black Estate Treble Rose was sourced from all three of our certified organic hillside vineyards in the Omihiri sub-district of North Canterbury. 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. 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. 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.

Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Some cool night time temperatures in September kept us on frost alert but we were able to avoid any frost damage. Timing of bud burst and flowering ran seven to ten days later than previous seasons but in line with the long term average. Buds appeared first at Damsteep in Mid September then Home block around the Spring equinox and then at Netherwood by the beginning of October. Shoot growth was even across the blocks and kept the field team busy with hand weeding, shoot thinning, and then wire lifting. Post flowering we experienced higher humidity levels than normal which averaged 82% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken across all blocks and spray

intervals were tightened up to manage the potentially high disease pressure from powdery mildew. Harvest commenced in mid March where our field team carefully sorted each bunch of fruit to ensure the best possible flavours of the season could be captured.

Harvest

Hand harvested and machine harvested on March 14, 17, and 21 (Home Pinot Noir), March 21 (Home Chardonnay), March 24 (Netherwood Pinot Noir) March 28 (Home Chenin Blanc) March 30 (Damsteep Riesling) April 14 (Home Cabernet Franc) 2022

Harvest 7.4 Ton Yield = 0.6-1.5 kg/vine

Brix 18.7-23.1 TA 8.6 - 12.2 g/L MA
2.2- 3.0g/LpH 2.98-3.29

Fermentation

Co fermentation with vineyard yeast of Pinot Noir (71%), Riesling (19%), Chardonnay (6%) Cabernet Franc (2%), Chenin Blanc (2%). 71% whole cluster, with partial carbonic maceration fermentation, in a mixture of 1.5 to 2.0 Ton vats. Membrane pressed after 1-14 days, and completed fermentation in a stainless steel tank. Maturation on fermentation lees for 3 months. 20ppm Sulphites added. Un-fined and unfiltered.

Bottled

534 doz (12 x 750ml) cases bottled in one lot under screw cap on 22 June 2022.

R.S 0.07 g/L TA 5.4 g/L pH 3.63 Dry
extract 24.9g/L Alcohol 12.0%
Total SO₂ 20mg/L