

Black Estate Netherwood Pét Nat 2022

Rose gold hue. Aromas of Baked Quince, mandarin, bread dough, all spice, jasmine and strawberry. Supple mousse, moorish texture from clay, complex and integrated flavours that flow through the palate including baked pear, toasted hazelnut and orange zest. Dry 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, un-fined, unfiltered 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 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 the the long term average. Buds appeared at Netherwood after the Spring equinox. Shoot growth was even across the block 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

through the block 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 hand harvest and sort each bunch of fruit to ensure the best possible flavours of the season could be captured. We are relieved and happy to savour every wine from this unique and challenging season.

Harvest

Hand harvested on March 19 and 24 2022.

Harvest 3278kg of Pinot Noir and 289kg of Chardonnay Yield = 0.2 kg/vine

Brix 18.4. TA 11.8g/ L MA 3.0g/L p.3.14

Fermentation

Both varieties combined and then whole bunch pressed over 4 hours. 24 hours settling, fermentation with yeast propagated from a vineyard starter, in a stainless steel tank.

Bottling

Fermenting wine was bottled on April 4 2022. Fermentation was completed in bottle and then aged on lees for 9 months.

Disgorgement

The wines were riddled and then disgorged on 17 January 2023

R.S 3.27 g/L TA 7.5 g/L pH 3.35 Dry extract 22.6g/L Alcohol 12.0 Total SO₂ < 10mg/L