

Black Estate Treble Rose 2024

Pale pink hue with slight haze as unfiltered. Vibrant and bright aroma of red currant, cardamom and petrichor. The pallet is bright, saline and long with flavours of wild raspberry, pomegranate, and cantaloupe. 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 2024 Black Estate Treble Rose was sourced from all three of our certified organic hillside vineyards in the Omihi 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. This continued through December which allowed good spring growth. A cold weather pattern at the end of October caused some frost damage at Home and Netherwood vineyards reducing potential yield on those vineyards for the season. Some intermittent rain around

flowering meant fruit set was disrupted and developing bunches were small. Warm dry weather from January to April provided low disease pressure and good ripening for developing grape bunches. Cool nights in March retained acidity and slowed ripening. Hand harvest began in early March where small clusters of ripe concentrated disease free fruit was received.

Settled weather continued right through harvest which was completed on April 16.

Harvest

Hand harvested from March 4 to April 5 2024

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|-----------------|------------------|
| Harvest 7.6 Ton | Yield = |
| 1.0-1.5 kg/vine | Brix 19.6 - 21.0 |

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|--------------------|--------------|
| TA 9.1 - 10.4 g/ L | MA 2.0- |
| 3.0g/L | pH 3.01-3.16 |

Fermentation

All grapes were whole bunch pressed and the juice was co-fermented with vineyard yeast in stainless steel tanks. Post fermentation the wine matured on fermentation lees for 7 months. 45ppm Sulphites added. Bottled without fining or filtration. The resulting wine was

Pinot Noir (50%), Riesling (44%), Cabernet Franc (4%), Chenin Blanc (1%), Chardonnay (1%).

Bottled

550 doz (12 x 750ml) cases and 150 magnums (1500ml) bottled in one lot under screw cap on November 12 2024.

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|-----------------|---------------|---------|-----|
| R.S 2.8 g/L | TA 6.6 g/L | pH 3.05 | Dry |
| extract 24.8g/L | Alcohol 12.0% | Total | |
| SO2 48mg/L | | | |