

# Blackenbrook Rose 2019



From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**



Vegan wine, certified by the **New Zealand Vegetarian Society**



**Weather Conditions:** Good rainfall in spring promoted healthy canopy growth. December brought fine and dry weather, ideal conditions for a successful flowering and pollination.

From January right into harvest a heat wave and drought gripped the region. Our deep-rooting vines and the moisture-holding clay soils enabled our un-irrigated vineyard to thrive in these challenging conditions and produce a healthy crop with outstanding flavour concentration. Harvest kicked off on 8 March, the earliest starting date at Blackenbrooks ever.

## Viticulture

- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 to 4000 vines/ha
- **100% Pinot Noir**, Abel clone
- Hand-picked and hand-sorted on 8 March 2019

## Winemaking

- Extremely **gentle winemaking**: 48 hours cold maceration on the grape-skins, gently pressed (not saignee), gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 10% of the wine to add complexity
- 5.4g/ltr natural residual sugar
- Bottled on 18 July 2019 in **light-weight bottles**
- **off-dry**, 13.5% alcohol

## Tasting Notes

Our **Pinot Rose 2019** is an explosion of juicy red fruit. A vibrant acidity stylishly balances the whisper of sweetness, and a rich texture adds charisma. Dangerously easy-drinking! Ideal serving temperature: 10 - 12 degrees

## Accolades

### 4 1/2 Stars Michael Cooper

Instantly appealing, the vivacious 2019 vintage is bright pink/very pale red, with finely balanced, vibrant, berryish, slightly spicy flavours, **showing excellent vigour and intensity**.