

Black Estate Netherwood Pinot Noir  
2020

Red ruby hue. Seductive and vibrant aromas of raspberry, red cherry, liquorice, deep red rose, and hints of fertile earth. Flavours of silken and luscious red fruit, with dense mid palate tannin from ripe fruit and mature stems. Bright, persistent flavour length and texture that is elegant and long from low yielding vines grown on Sandstone and calcareous clay soils. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2030

Vineyard

Planted in 1986 at a vine density of 5000 vines per hectare . The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. A mass selection of Pinot Noir cuttings were planted on their own roots and established and farmed without irrigation. Organic and biodynamic farming practices have been used since 2012. The Netherwood Vineyard was fully certified organic with BioGro in March 2017.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Frost incidence was moderate keeping us watchful in October and November with the majority of our vineyards avoiding frost damage. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Weather at flowering was favourable for Pinot Noir. Warm dry conditions in January and February slowed vegetative growth and ripened fruit. Settled conditions in March allowed an early start to harvest where hand harvested fruit was ripe and clean with low

disease pressure and optimal ripeness. Mid way through harvest we closed our restaurant and the entire Black Estate team was able to work together to ensure our harvest was completed successfully. Thanks to them we were able to harvest some of the highest quality fruit ever seen at Black Estate.

Harvest

Hand harvested on March 18, 19 and April 1 2020

Harvest 3.6Ton      Yield = 0.49kg/vine  
Brix 22.6 - 23.1.    TA 7.4 - 7.6g/ L  
pH 3.30- 3.34            MA 2.1g/L

Fermentation and maturation

66% whole cluster. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging once per day at the end of fermentation. Pressed after 21 to 28 days on skins and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed by spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 3 months. Bottled without fining or filtration. 30ppm Sulphites added.

Bottled

213 (12 x 750ml) cases and 50 Magnums bottled in one lot under screw cap on June 24 2021.

R. S. 0.11 g/L    TA 4.4 g/L      p H 3 . 8 3  
Dry extract 23.9 g/L    Alcohol 12.5%  
VA 0.55g/L            TSO2 30 mg/L