



# Black Cottage

## Frizzante

Lightly Sparkling Rosé

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Sustainably Grown in Marlborough New Zealand

### Harvest & Winemaking notes:

Black Cottage Frizzante Rosé was inspired by founder, David Clouston's travels through Europe and many hours spent enjoying delicious, lightly sparkling rosé in Italy.

Marlborough's hot and dry summer, lead to an early harvest with pristine fruit, small berries and great concentration. Predominantly made from pinot grapes and fermented at very cool temperatures to maintain freshness and vibrancy.

The wine was aged on light yeast lees in tank for 4 months to add texture and minerality to the palate.

Winemaker: Sanna Stander

### Tasting notes:

Bright and lively, this lightly sparkling rosé is light pale copper in colour. Lifted aromatics of fresh cranberry, crushed pink peppercorn and sea breeze burst out of the glass.

This stylish and effervescent Frizzante style rosé has flavours of wild strawberries and watermelon with a salt like finish which leaves the palate clean, dry and thirsting for more.

### Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Pinot Noir & Pinot Gris
PH	3.3
TA	7 g/l
RS	7 g/l
ALCOHOL	12.5%

[www.blackcottagewines.co.nz](http://www.blackcottagewines.co.nz)

