



Black Cottage

Pinot Noir

Central Otago New Zealand 2020

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

The continental Central Otago climate is one of extremes – the fiercely cold nights and long, warm summer days allow the black queen to display pure, vibrant fruit. From vineyards in Alexandra and Gibbson, the fruit was handpicked from traditional Pinot Noir clones 667 and Abel. The wine was hand plunged and 10% whole bunches added back to the ferment. The wine was then matured with French oak for eight months.

Winemaker: Sanna Stander

Tasting notes:

With dark purple hues, this bright and perfumed pinot noir releases lifted blackberry and cherry aromas with hints of tobacco. The palate is full of vibrant red currant flavours and a light dusting of spice. A good acid frame and grainy tannins contribute to an integrated mouthfeel and a smooth, juicy finish.

Pair with chargrilled meats and game dishes.

Analysis:

SUB-REGION	Alexandra & Gibbson
SOIL TYPE	Alluvial & loessial soils formed from schist & greywacke rock
VARIETIES	Pinot Noir
PH	3.67
TA	5.8 g/l
RS	<1 g/l
ALCOHOL	12.5%

www.blackcottagewines.co.nz

