



Black Cottage

Rosé

Marlborough New Zealand 2021

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Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

Black Cottage Rosé was inspired by founder, Dave Clouston's long stints in Corsica and the South of France where he crafted fresh, crisp, dry, salmon pink rosé wines. Here in Marlborough crops were down due to early spring frosts and a cold, wet flowering period. Summer was incredibly dry and this led to an early harvest. The fruit quality was outstanding and wines from the 2021 vintage might just be exceptional. Treated as a white wine in the cellar, this rosé was fermented cold in stainless steel tank.

Winemaker: Sanna Stander

Tasting notes:

Pale salmon in colour, this is an attractive and stylish New Zealand Rosé full of sweet cherry, raspberry and spicy notes. Cranberry and sea breeze aromas mingle on the nose. Elegant and well-balanced, this wine shows undertones of rockmelon and suggestions of sherbet. The finish is fresh and classically dry with a lick of salt.

A great aperitif.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Pinot Noir dominant
PH	3.33
TA	5.8g/l
RS	4.5g/l
ALCOHOL	12.5%

www.blackcottagewines.co.nz

