



Black Cottage

Rosé

Marlborough New Zealand 2025

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

The 2025 growing season kicked off with a warm spring, leading to excellent flowering conditions and healthy yields. A cool, wet summer was followed by dry and warm conditions in February. This allowed for optimal harvest conditions for ripening fruit. As a result, the fruit had vibrant acidity and great concentration, with excellent balance, reflecting the region's signature style. Inspired by founder Dave Clouston's long stints in Corsica and the South of France, our Rosé is Mediterranean in style. Fresh, crisp, dry, and light, achieved by fermenting in cool stainless steel tanks to maintain its fruit purity and varietal character.

Winemaker : Sanna Stander

Tasting notes:

This wine has a beautiful salmon colour. The aroma is a lovely combination of rosewater, red liquorice, fennel, and sea breeze. The palate has a delicate balance of red berries, watermelon, spice, and Provence herb flavours. The taste is refreshing and juicy, with a subtle savoury undertone and a perfectly balanced crunchy acidity to finish. Most enjoyable when shared with friends while enjoying a delicious charcuterie board.

Analysis:

SUB-REGION	Southern Valleys
SOIL TYPE	Wind blown loess over clay soils
VARIETIES	Pinot Noir
PH	3.36
TA	6.4 g/l
RS	3.7 g/l
ALCOHOL	12.5%

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