



LOCATION:
New Zealand > Marlborough >
Southern Valleys

VARIETY:
Pinot Noir

WINEMAKER:
Sanna Stander



SCIENCE

ABV: 13%
SUGARS: 1 g/L
TOTAL SO₂: 60 ppm
TOTAL ACIDITY: 5 g/L

Black Cottage Pinot Noir

EXPERIENCE

NAME: Black Cottage gets its name from the original family home, now a guest house that expresses the welcoming nature of the Clouston family and wine team.

CHARACTER: This wine is dark with aromas of forest floor, black cherry and chocolate coated coffee bean. It has a spicy, peppery note with thyme, violet, and chai. The palate is juicy and crunchy expressing a grainy texture, typical of the Southern Valleys terroir.

ENJOY WITH: Classy with white meats like pork loin. A versatile wine for the table that tastes good with most foods!

BEST RESULTS: Serve with a slight chill – 55-60° F, in a Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Cold soak for 4 days prior to open top fermentation, 20% whole cluster with delicate hand plunging for the cap. Selected yeast.

ELEVAGE: Aged 3-6 months in both large and small French oak barrels.

FINING & FILTERING: The wine is delicately fined with a pea protein, energy efficient Cross Flow Filtering (TFF), Vegan.

SULFUR: Sulfur is judiciously added at crush, aging, and bottling.

SOURCE

FARMING: Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit the use of insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

LAND: Predominantly from the Southern valleys sub-region in the cool climate of Marlborough on wind blown soils of loess and clay.

VINE: Plants are 15-20 years old and trained in the Vertical Shoot Position (VSP)

HARVEST AND PRODUCTION: Average production is 4,000 cases.

