



LOCATION:
New Zealand > Marlborough >
Wairau

VARIETY:
Pinot Noir, Pinot Gris,
Syrah, Riesling

WINEMAKER:
Sanna Stander



SCIENCE

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

Black Cottage Rosé

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: A fresh and stylish New Zealand Rosé, full of crushed strawberries, orange blossom, watermelon rind, with a salty mineral core. Elegant and well-balanced, this wine shows undertones of tangelo, oyster shell, subtle spice, and macadamia nut. A dry finish with a pinch of salt.

ENJOY WITH: We love this with tacos, white meats or seafood. Perfect with salty foods like fish sticks, calamari, or potato chips.

BEST RESULTS: Serve cold between 42-45° F.

EXPRESSION

FERMENTATION & EXTRACTION: Gently pressed and fermented at cool temperatures in stainless steel tanks with selected yeasts.

ELEVAGE: Aged a few months on the fine lees in steel tank before bottling.

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: Sourced from the Wairau River valley in the cool climate of Marlborough on well draining alluvial soils with long sunny days.

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

HARVEST AND PRODUCTION: Average production is 6,000 cases.

