

BLACK HILLS ESTATE WINERY

2020 ROSÉ

VINTAGE NOTES

The Black Hills Rosé is a south of France inspired blend of Syrah, Grenache and Mourvèdre. The Syrah, harvested slightly earlier than it would for red wine, brings fresh vibrant red fruit and floral aromas. The Grenache brings pure ripe strawberry aromas and a rich textural element. The Mourvèdre contributes a savoury perspective to the wine, with herbs and pepper notes. All grapes were whole bunch pressed using very slow and gentle press cycles. This provides pure and clear juice and accentuates the aromatic and textural elements of the fruit. We choose to ferment and mature our Rosé in stainless steel vessels, making this the only Black Hills wine made without the use of any oak barrels. This technique helps to keep the fruit flavours vibrant, fresh and pure. The wine spends four months maturing on its fermentation yeast, which imparts subtle creamy aromas and an added textural dimension.

VINEYARD DETAIL

Grenache – Shaw Vineyard (East Osoyoos)
Mourvèdre – Osprey Ridge – Black Sage Road
Syrah – Trover Vineyard – West Osoyoos

TASTING NOTES

Pale salmon in colour, the 2020 Rosé has fresh strawberry and raspberry on the nose, along with preserved lemon and white flowers. Sage and white pepper are also present and bring added savory complexity. Medium bodied, the wine has great richness, and its silky texture is in harmony with the dryness and fresh acidity of the wine. This charming and serious style of Rosé is perfect as an aperitif, but also provides endless food pairing opportunities at the table.



WINEMAKING

Harvesting: Hand harvested. Hand sorted.
Whole Cluster pressed.
Fermentation: A combination of wild yeast and selected cultured yeasts in Stainless Steel tanks.
Maturation: 4 months in stainless steel.
Cases produced: 904
ABV: 13.2% **PH:** 3.39 **TA:** 6.0 **RS:** 0.41

BLEND

64% Syrah
30% Mourvedre
6% Grenache