

Damsteep

Pinot Noir 2014

Estate
Black

Red ruby hue. Aromas of forest fruits, blackberry, white rock, vanilla and liquorice. The palate is initially silken, with a velvet flow of delicate red cherry, raspberry, tilled dark earth and iron flavours. Emerging savoury tannin with a mineral tension that builds through the palate. A lingering and fresh after taste.

Vineyard

The Damsteep Vineyard is located in the north east of Waipara Valley at the foot of the Omihi Saddle in North Canterbury. This Pinot Noir is grown on a 2.5 hectare north east facing slope, with an altitude between 140 to 180 meters above sea level. The vines here were planted in 1999 and grow on clay overlying fractured limestone and sandstone soils. Organic and biodynamic farming practices have been used since 2012. The Damsteep vineyard is in conversion to organic certification with BioGro.

Season

After a mild winter bud burst was underway early in the season. Good spring rain and warmth allowed canopy growth to develop rapidly. Flowering occurred a week early and completed evenly with good fruit set. Intermittent rain in March freshened canopies but made us aware of the threat of heightened disease pressure. Harvest commenced at the end of March and with rainfall forecast our picking crews worked tirelessly to get fruit off the vines and into the winery. The early and mid-season warmth is captured in the wines from the harvest with delicate and ripe fruit complemented by fresh and lingering minerality and lower than previously possible alcohol.

Harvest

Hand harvested March 25 to April 4, 2014.

Harvest 10.4 Ton Yield = 1.38
kg/vine
Brix 22.7 TA 8.0g/ LpH 3.24 MA 1.9g/L

Fermentation and maturation

96% De-stemmed, not crushed, 70% Whole berries. 4 days cold soak at ambient temperature. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging one to 2 times per day. Pressed after 28-35 days and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed in spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 5 months. Bottled without fining or filtration. Contains sulphites.

Bottled

741 (12 x 750ml) cases bottled in one lot under screw cap on October 17 2015.

R. S. 0.29 g/L TA 5.2 g/L pH 3.61
Dry extract 26.6g/L Alcohol 13.0%
552 dozen 750ml bottles and 100 dozen 375ml bottles