

# Damsteep Pinot Noir 2016

---

**Bright red cherry. Spicy, deep silky fruit on the nose. Savoury chalky tannins which are firm and harmonious with the mineral tension of the wine. Deep raspberry compote, sandalwood and sichuan pepper. Drink now to 2025.**

---

## **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 5.5 hectare vineyard with 9 different parcels of various north-east, north, and north-west facing slopes, 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 will be fully certified organic with BioGro in March 2017.

## **Season**

A dry mild winter meant a continuation of the drought in the north Canterbury region. Normally green hills were pale and drying off early except for early green shoots in hillside vineyards. Late spring frosts lowered yields in some vineyards and added to the stress on the vines as canopies were established. Unseasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges vintage 2016 ended with balanced, ripe, and

disease free fruit making harvest a deserved celebration of another unique harvest.

## **Harvest**

Hand harvested March 21 to 13, 2016.

Harvest 16 Ton	Yield = 1.4 kg/vine
Brix 22.6-23.8	TA 6.5- 7.8g/ L
pH 3.35-3.65	MA 2.0g/L

## **Fermentation and maturation**

100% De-stemmed, not crushed, 75% 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 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**

1057 (12 x 750ml) cases bottled in one lot under screw cap on September 22 2017. R. S. 0.9 g/L  
TA 4.8 g/L      pH 3.82      Dry extract 27.3g/L  
Alcohol 13.0%      V. A. 0.55g/L      Total SO<sub>2</sub> 37ppm.