

Damsteep Pinot Noir 2015

Estate
Black

Deep ruby red hue. Crushed raspberry, red currant jelly, sandstone and white rock. Silken, rich and expansive fruit flow across the palate with savory underlying tannin giving tension and power. Flavors of dark clay with a strong mineral line that is saline and persistent give an impression of white rock and elevation. Drink now until 2026.

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 mild and quite dry winter lead into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low and sunshine was scarce. Around the middle of December the summer switch was flicked and days became warm and dry. Vine leaves moved from pale to dark green as they soaked up the summer rays ripening the small clusters as they moved from inflorescences to grapes. Although flowering was a little later than usual, progress was made, and by harvest disease free grapes contained juice with early season freshness and late season richness.

Harvest

Hand harvested March 19 to 31, 2015.

Harvest 7.4 Ton	Yield = 1.3 kg/vine
Brix 22.6-24.2	TA 6.6- 8.2g/ L
pH 3.21-3.56	MA 2.1g/L

Fermentation and maturation

75% 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 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

447 (12 x 750ml) cases bottled in one lot under screw cap on September 13 2016.

R. S. 0.19 g/L	TA 4.9 g/L	pH 3.75
Dry extract 26.8g/L		
Alcohol 13.0%	V. A. 0.55g/L	Total
SO2 47ppm		