

Black Estate Damsteep Pinot Noir 2017

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 has been fully certified organic with BioGro since March 2017.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. However a mild spring allowed good early spring growth and small but regular rainfalls prevented vine stress in the first half of the season. January's New Year brought more intensity to the season with high winds and very dry conditions. Vine growth was restricted and our vineyard team worked hard to limit stress on the vine canopy. Humid weather returned in early March meaning we had to ensure ripening bunches had maximum exposure to light and ventilation to reduce the potential for crop loss to botrytis. Fruit thinning continued right up to harvest further reducing crop levels. Considerate picking decisions and careful hand sorting was required to work between rain showers and ensure only the ripest and cleanest fruit was selected. Another unique season with some late season challenges has produced rare wines with great purity, freshness and complex delicate flavours.

Harvest

Hand harvested March 27, 28, and April 10 2017.

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| Harvest 10.9 Ton | Yield = 0.75 kg/vine | Brix 21.5-22.8 |
| TA 7.1-7.8g/ L | pH 3.45-3.62 | MA 2.0g/L |

Fermentation and maturation

74% De-stemmed, not crushed, 80% 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

742 (12 x 750ml) cases bottled in one lot under screw cap on August 30 2018.

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| R. S. 0.18 g/L | TA 4.3 g/L | pH 3.85 | Dry extract 25.6g/L |
| Alcohol 12.5% | V. A. 0.41g/L | | Total SO ₂ 25ppm |

Pale ruby hue. Deep aromas of wild raspberry, sandalwood and fertile earth. Flavors of silken and dense dark fruits, graphite, and dark coco powder. Supple but dense mid pallet tannins that are carried with bright and pure minerality. Typical white rock tension creates a long and persistent finish.

Drink now to 2026