

Damsteep Pinot Noir 2012

Estate
Black

Tasting Notes

Deep ruby hue. A complex and exotic bouquet of red and black forest fruits, dark fertile earth, spice and white mineral rock. The pallet is characteristically silken and expansive, with dark fruit and dense concentrated tannin. A fine and salivating mineral line of acidity delicately runs through the pallet giving the wine a delicious and lingering flavour length. Drink now to 2020

Vineyard

The Damsteep Vineyard (formally Spye Omihī) is located in the north east of Waipara Valley at the foot of the Omihī saddle. 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 loam overlying fractured limestone and sandstone soils.

Season

A cool growing season with intermittent rain events allowed healthy canopy growth and long slow ripening. A period of rain during flowering limited fruit set resulting in low yields. Mild temperatures and dry conditions held through autumn and allowed the grapes for this wine to slowly reach the desired ripeness. The flexibility of our picking crews meant hand harvest could be undertaken the moment rich flavours' and crisp acidity were in balance.

Harvest

Hand harvested April 18, and May 5 2012.

Harvest 6.3 Ton Yield = 0.7 kg/vine Brix 23.2-24.3 TA 7.6g/L pH 3.45

Fermentation

91% De-stemmed, with 4% foot crushing, 70% Whole berries. 4 days cold soak at ambient temperature. Yeast for fermentation were propagated from a vineyard starter. Fermentation lasted 11 days with hand or foot plunging one to 2 times per day. Pressed after 28- 45 days and drained to tight grained French barrels of which 3% were new. Malo-lactic fermentation was completed in spring, 12 months barrel maturation.

Bottled

386 cases bottled in one lot under screw cap on 22 July 2013.

R. S. 0.34 g/L TA 4.0 g/L pH 3.90 Dry extract 29.4g/L Alcohol 13.0%