

Damsteep Pinot Noir 2013

Estate
Black

Deep dark ruby hue. Aromas of red currant jelly, violets, freshly tilled earth. The pallet is broad and expansive with silken fruit and underlying savory tannin. Fine white rock minerality runs through the pallet giving lingering flavour and length. Drink now to 2022

Vineyard

The Damsteep Vineyard (formally Spye Omihi) is located in the north east of Waipara Valley at the foot of the Omihi Saddle, 10km north of our Home Vineyard. 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.

Season

The coldest spring in ten years meant the vines were slow to emerge from their winter slumber and canopy growth was evenly paced. However we experienced one of the best summers in recent years which allowed some beach time recovery and good conditions for flowering and fruit set. The lack of mid summer nor-westers allowed our vineyard canopies to relax in the sun drenched still weather - giving good canopy growth, low vine stress and good ripening. Hand picking allowed us to capture our fruit in perfect condition with thick skins, moderate brix, and good levels of natural acidity. It really was a good one.

Harvest

Hand harvested April 2-16, 2013.

Harvest 6.2 Ton
Yield = 0.7 kg/vine
Brix 23.8
TA 8.40g/L
pH 3.49
MA 1.44g/L

Fermentation

94% De-stemmed, not crushed, 80% Whole berries. 4 days cold soak at ambient temperature. Yeast for fermentation were 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- 33 days and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed in spring. 12 months barrel maturation.

Bottled

422 (12 x 750ml) cases bottled in one lot under screw cap on October 28 2014.

R. S. 0.40 g/L
TA 5.1 g/L
pH 3.61
Dry extract 28.0g/L
Alcohol 13.0%
