

Black Estate Damsteep Rosé 2020

Vineyard

The 2020 Black Estate Damsteep Rose was sourced from the Damsteep Vineyard located in the north east of Waipara Valley at the foot of the Omihi Saddle in North Canterbury. This fruit was hand harvested from Pinot Noir grown in the High Sierra block which is 1 hectare north-east facing, with an altitude of 180 meters above sea level. The vines here were planted in 1999 and grow on clay overlying fractured limestone and sandstone soils at a vine density of 3800 vines per hectare. Organic and biodynamic farming practices have been used since 2012. The Damsteep Vineyard has been fully certified organic with BioGro since March 2017.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly though out our vineyards from around the spring equinox in late September. Frost incidence was moderate keeping us watchful in October and November with the majority of our vineyards avoiding frost damage. Rapid vegetative growth kept our vineyard team busy with shoot thinning, cultivation, and organic spray rounds with short intervals. Weather at flowering was favourable for Pinot Noir. Warm dry conditions in January and February slowed vegetative growth and ripened fruit. Settled conditions in March allowed an early start to harvest where hand harvested fruit was ripe and clean with low disease pressure and optimal ripeness. Mid way through harvest we closed our restaurant and the entire Black Estate team was able to work together to ensure our harvest was completed successfully. Thanks to them we were able to harvest some of the highest quality fruit ever seen at Black Estate.

Harvest Hand harvested on April 4 2020. Harvest 946kg Yield = 0.6 kg/vine
Brix 23.7 TA 7.3g/ L MA 2.0g/L pH 3.29

Fermentation

Hand harvested Pinot Noir was basket pressed. After the juice had settled for 24 hours it was racked to a 13 year old 228L barrel. The juice was fermented using a vineyard starter from the Damsteep vineyard. The wine was matured on lees for eight months and then bottled without filtration or fining. 30ppm of sulphites were added.

25 doz (12 x 750ml) cases bottled in one lot under screw cap on Dec 22 2020. R.S
4.0 g/L TA 5.2 g/L pH 3.45 Alcohol 12.5% Total SO₂ 30mg/L

Pale salmon hue. Aromas of ripe nectarine, peach, and orange blossom. The pallet is crunchy and vibrant with a crisp mineral line finishing with subtle tamarillo and liquorice flavours. Un-fined and unfiltered. A natural sediment may form in the bottle. Drink now to 2023