

Black Estate Damsteep Riesling 2020

Vineyard

Fruit for this Riesling is sourced from our Damsteep Vineyard which is located in the north east of Waipara Valley at the foot of the Omihi saddle in North Canterbury. This hillside vineyard was planted in 2000 on clay and limestone rich soils. The soils in the Riesling vineyard are very dense clay brown to orange in colour and inter bedded with sandstones and subordinate limestone horizons. This 2.2 hectare hillside vineyard has a vine density of more than 5000 vine per hectare and is planted with GM110, GM198 and GM239 clones on 101-14 rootstock. It is certified organic with BioGro.

Season

Winter and early spring rainfalls and moderate temperatures meant vines grew evenly throughout 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. 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 2 2020. Harvest 3.1 Tons. Yield 1.0 kg/ vine Brix 21.8°  
TA 8.0g/L. pH 3.06

Fermentation

48 percent foot crushed with up to 24 hours skin soak. Whole bunch pressed using a long and gentle press cycle. Fermented without settling the juice in a small round stainless steel tank and a 4 year old Demi muid (600L barrel 32%). Yeast used for fermentation was propagated from a Damsteep vineyard starter. Fermentation lasted for 3 months at between 10- and 18 degrees centigrade then the wine matured on lees for a further 5 months. The parcels were then combined in tank, sulphites added then bottled without fining or filtration.

Bottled 199 cases bottled in one lot under screw cap on Dec 22 2020.

R. S. 2.94 g/L   T. A. 6.0g/L   V. A 0.42g/L   pH 3.10   Dry extract 22.0g/L  
Alcohol 12.5%   Total SO<sub>2</sub> 30mg/L

Wine Notes

This dry Riesling has fresh and complex aromas of ginger, kafa lime leaf, nectarine, and wild honey. The palate is dense but electric, grounded and becoming full with a salivating and vibrant length. This wine is un-fined and unfiltered and bottled with minimal racking. This wine retains CO<sub>2</sub> from fermentation and a fine sediment may form in the bottle. Decanting could be considered.

Drink now to 2028.