

Black Estate Damsteep Pét Nat 2021

Light ruby hue. Aromas of crushed strawberry, peach and Brazil nut. Vibrant effervescence, full round fruitful mid pallet and fine lingering finish. Drink today.

Vibrant and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. Open the crown cap with a decanter ready to capture any overflowing wine. No winemaking additives, (including no sulphur), un-fined, unfiltered.

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 2000 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. This wine was harvested from Shed and East-West blocks with clones 10-5 (ungrafted), 777, Clone 5, 114, and 115, and Riesling A with clone 110.

Season

Winter and early spring rainfalls meant vines started the growing season with adequate soil moisture. Very cold night time temperatures in late September and mid October caused significant frost damage across many vineyards in North Canterbury. Once vineyards rebounded, rapid vegetative growth kept vineyard teams busy. Weather at flowering was unfavourable with rain and cool temperatures reducing potential yield. Warm dry conditions in January and February slowed vegetative growth. Small

bunches ripened fast with accelerated sugar accumulation so it was an early start to harvest. Harvest was by hand, fruit was ripe and clean resulting in high quality fruit with good ripeness and bright acidity.

Harvest

Hand harvested on March 8 and 24 2021. Harvest 3.6T of Pinot Noir and 450kg of Riesling. Yield =1.0kg/vine Brix 20.5-23.5 TA 6.4 - 8.6g/L MA 2.1 - 2.8g/L pH 3.12-3.34

Fermentation: Whole bunch pressed. No settling, fermentation with yeast propagated from a vineyard starter from the Damsteep Vineyard. Began in a stainless steel tank, then completed in bottle.

Bottling: Fermenting wine was bottled on March 25 2021. Fermentation was completed in bottle and then aged on lees for 6 months. Riddling occurred in gyropalettes from September 13 2021. Disgorged on September 24 2021.

275 doz (12 x 750ml) cartons were produced.

R.S 11.75 g/L TA 5.5 g/L
pH 3.51 Dry extract 31.3g/L

Alcohol 12.5% VA 0.26g/L
Total Sulphur Dioxide <10mg/L (no SO₂ added)