

Black Estate Damsteep Riesling 2021

White gold hue this dry Riesling has fresh and complex aromas of wild honey, lime, ginger, orange blossom, and bees wax. The palate is dense, concentrated, and powerful and finishes with a satisfying balance of fresh acidity and ripe fruit. This wine is un-fined and unfiltered and bottled with minimal racking. This wine retains CO₂ from fermentation and a fine sediment may form in the bottle. Decanting could be considered. Drink now to 2030.

Vineyard

From our Damsteep Vineyard, 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 meant vines started the growing season in spring 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 with shoot thinning, under-vine cultivation, and organic spray rounds with short intervals. Weather at flowering was unfavourable with rain and cool temperatures lowering fruit set and further reducing potential yield. Warm dry conditions in January and February slowed vegetative growth. Small bunches ripened

fast with accelerated sugar accumulation leading to an early start to harvest. Harvest was done by hand and fruit was ripe and clean with low disease pressure. Harvest across our three vineyards was rapid and completed in settled weather resulting in high quality fruit with good ripeness and bright acidity.

Harvest

Hand harvested on March 24 2021. Harvest 2.4 Tons Yield 1.1 kg/ vine. Brix 21.0° TA 8.6g/L pH 3.12

Fermentation

15 percent foot crushed with 18 hours skin soak. Whole bunch pressed using a long and gentle press cycle. Fermented without settling the juice in neutral Demi muid (600L barrels). Yeast used for fermentation was propagated from a Damsteep vineyard starter. Fermentation and maturation on lees for 8 months. The parcels were then combined in tank, sulphites added then bottled without fining or filtration.

Bottled

181 cases bottled in one lot under screw cap on Dec 14 2021. R. S. 3.8 g/L. T. A. 6.8g/L V. A 0.41g/L pH 3.21 Dry extract 24.1g/L. Alcohol 12.5%. Total SO₂ 20mg/L