

Black Estate Wild Life Triangle 2021

Deep ruby hue. Aromas of bright red cherry, strawberry and hints of horehound. The palate has a fine grained vibrant texture, with vivid fruits, and a mineral lingering finish. This is an un-fined and unfiltered wine with small amounts of sediment and no added sulphur. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2026

Vineyard

Fruit for this wine comes from the Damsteep Vineyard which is located at the foot of the Omih Saddle in North Canterbury. This Pinot Noir is grown on a 0.9 hectare vineyard with 3 different parcels named Triangle, Mountain Goat and Saddle. These have various north, and north-west facing slopes, and an altitude between 140 to 180 meters above sea level. The vines here were planted in 2000 and grow on clay overlying 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.

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 9 and 16 2021.  
 Harvest 1.5 Ton Yield = 0.65 kg/vine  
 Brix 21.5-23.2 TA 7.5 - 10.4 g/L  
 pH 3.17 - 3.30 MA 2.6 g/L

Fermentation and maturation

100% Whole cluster ferment in Spanish Clay Tinaja (70%) and stainless steel (30%). 4 days cold soak at ambient temperature. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand plunging one to 2 times in total. Basket pressed after 21 days on skins and returned to Tinaja. Malo-lactic fermentation was completed in spring. 8 months maturation on lees, then bottled without fining or filtration. No sulphites added.

Bottled

109 (12 x 750ml) cases bottled in one lot under cork (45mm extra flower) on December 14 2021.

R. S. <0.10 g/L TA 6.2 g/L  
 pH 3.55 Dry extract 26.1 g/L

Alcohol 13.0 % V. A.  
 0.62 g/L Total SO<sub>2</sub> <10 mg/L