

Black Estate Damsteep Riesling 2022

White gold hue this dry Riesling has fresh and complex aromas of lime, wild honey, orange blossom, ginger, and bees wax. The palate is dense, integrated, and powerful and finishes with a satisfying balance of ripe fruit and fresh acidity. 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.

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 meant vines started the growing season in spring with adequate soil moisture. Some cool night time temperatures in September kept us on frost alert but we were able to avoid any frost damage. Timing of bud burst and flowering ran seven to ten days later than previous seasons but in line the the long term average. Buds appeared at Home block around the Spring equinox. Shoot growth was even across the block and kept the field team busy with hand weeding,

shoot thinning, and then wire lifting. Post flowering we experienced higher humidity levels than normal which averaged 82% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken through the block and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. Harvest commenced in mid March where our field team carefully hand harvested each bunch of fruit to ensure the best possible flavours of the season could be captured. We are relieved and happy to savour every wine from this unique and challenging season.

Harvest

Hand harvested on April 3 and 6 2022
Harvest 6.6 Tons Yield 1.3 kg/ vine
Brix 20.8 - 21.8° TA 8.5 - 9.1g/L p H
3.09 - 3.12

Fermentation

Whole bunch pressed using a long and gentle press cycle. The pressed juice was settled for 48 hours then racked to small stainless steel tanks for fermentation. Yeast used for fermentation was propagated from a Damsteep vineyard starter. Fermentation and maturation on lees for 6 months. The parcels were then combined in tank, sulphites added then bottled without fining or filtration.

Bottled

401 cases bottled in one lot under screw cap on October 25 2022.

R. S. 2.8 g/L T. A. 8.1g/L V. A 0.38g/
L pH 3.17 Dry extract 24.1g/L
Alcohol 12.5% Total SO₂
30mg/L
Drink now to 2030.