

Black Estate Wild Life TB943 2022

This Black Estate Wild Life TB943 was grown from selected rows of Pinot Noir clone 943 in our top block at Home vineyard.

Red ruby hue. Aromas of cool redcurrant, early peach and hints of liquorice and nutmeg. The palate has a light, fine and vibrant texture. It's fresh, with early raspberry and cherry stone followed by a mineral lingering finish. Serve this light red chilled.

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 2027.

Vineyard

Grown on our 12 Ha vineyard located 6 kilometres North East of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. The wine is made from the 943. This is a north facing sedimentary clay fan on a gentle hill side slope, which sits above the original older Pinot Noir and Chardonnay vines. The soils are mainly Awapuni clay with calcium carbonate deposits. This new planting completed in 2011 has 0.33ha planted at 6177 vine/ha with ENTAV-INRA® Pinot Noir 943 clone, planted on 3309 rootstock. The Home Vineyard is fully 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 harvest and sort 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 March 14 2022

Harvest 1.4 Ton Yield = 0.69 kg/vine Brix 21.8

TA 9.2 g/ L      pH 3.11      MA 2.6 g/L

Fermentation and maturation

100% Whole cluster ferment in stainless steel. Yeast for fermentation was propagated from a vineyard starter from Home Block. 5% of the vat was foot crushed to release juice as the vat was filled but no plunging after that. Basket pressed after 7 days on skins and transferred to Spanish Clay Tinaja to complete fermentation without skins. Malolactic fermentation was completed in spring. 7 months maturation on lees, then bottled without fining or filtration. No sulphites added.

Bottled

106 (12 x 750ml) cases bottled in one lot under cork (45mm extra flower) on October 20 2022.

R. S. <0.10 g/L      TA 6.5 g/L      p H 3.45  
 Dry extract 23.1 g/L  
 Alcohol 12.0 %      V. A. 0.47 g/L  
 Total SO<sub>2</sub> <10 mg/L