

Black Estate Damsteep Pét Nat 2022

Rose gold hue. Aromas of honey suckle, pear blossom and roasted hazelnut. Vibrant effervescence, full round fruitful mid pallet and fine lingering finish. Drink today.

Vital and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. No winemaking additives, 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. The Pinot Noir and Riesling grapes used to make this wine grow on a 7.5 hectare vineyard from 8 different parcels of various north-east, north, and north-west facing slopes. The altitude varies 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 Pinot Noir grapes were harvested from Shed, East-West, Mountain Goat, Death Valley, Black Gold and High Sierra blocks with clones 10-5 (ungrafted), Clone 5, 114, 115, 667, 777. The Riesling was harvested from Riesling A and B blocks with clone GM110.

Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Very cold night time temperatures in mid October caused significant frost damage lowering yields in some higher altitude vineyards in North Canterbury. Once vineyards rebounded rapid vegetative growth kept vineyard teams busy with shoot thinning, undervine cultivation, and organic spray rounds with short intervals. Weather at flowering was settled but cool with intermittent rain. Post

flowering for the second year running we experienced higher humidity levels than normal which averaged 80% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken through the blocks and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. Harvest across the Damsteep Vineyard was later than the previous 5 vintages pushing into mid April as we patiently waited for optimal ripeness across the individual blocks. High quality hand harvested fruit with good ripeness and bright acidity was gratefully obtained.

Harvest

Hand harvested from March 9 to April 18 2023

Harvest of 6.0T Riesling and 4.7T of Pinot Noir

Yield =1.0kg/vine Brix 18.0 - 20.6

TA 3.05 - 3.23g/L MA 2.5 - 2.9g/L

pH 3.05 - 3.23

Fermentation

Whole bunch pressed. Juice settled for 48 hours then racked to small upright stainless steel tanks for fermentation. Yeast propagated from a vineyard starter from the Damsteep Vineyard.

Bottling

Fermenting wine blended from separate tanks and bottled on April 26 2023. Fermentation was completed in bottle and then aged on lees for 5 months. Riddling occurred in gyropalettes from Aug 9 2023. Disgorged in late August 2023.

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

R.S 11.75 g/L TA 7.1 g/L

pH 3.23 Dry extract 31.3g/L

Alcohol 12.0% VA 0.26g/L

Total Sulphur Dioxide <10mg/L (no SO2 added)