

Black Estate Damsteep Pét Nat 2024

Pale salmon hue. Aromas of honey suckle, Nashi pear, and sea spray. Vibrant effervescence with a full, round, and fruitful mid pallet. Fine lingering finish. Drink today.

Unfined and unfiltered, stand upright in your fridge and take care when opening.

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. This Pinot Noir grapes were harvested from Shed and East-West 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. Damsteep vineyard is certified organic with BioGro and Biodynamic with Demeter.

Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. This continued through December which allowed good spring growth. Some intermittent rain around flowering meant fruit set was disrupted and developing bunches were small. Warm dry weather from January to April provided low disease pressure and good ripening for developing grape bunches. Cool nights in March retained acidity and slowed ripening. Hand harvest began in early March where small

clusters of ripe concentrated disease free fruit was received. Settled weather continued right through harvest which was completed on April 4.

Harvest

Hand harvested from March 6 to April 4 2024. Harvested of 3.2T Pinot Noir and 1,9T of Riesling. Yield =0.8 - 1.4kg/vine Brix 19.6 - 21.0 TA 9.1-10.2g/ L MA 2.5 - 2.9g/L pH 3.05 - 3.18

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 17 2024. Fermentation was completed in bottle and then aged on lees for 6 months. Riddling occurred in gyropalettes from Oct 30 2024. Disgorged in November 2024.

736 doz (6 x 750ml) cartons were produced.

R.S 18 g/L TA 7.7 g/L
pH 3.20 Dry extract 38.3g/L

Alcohol 12.0% VA 0.28g/L
Total Sulphur Dioxide <10mg/L (no SO2 added)