

## Black Estate Skypunch Viognier 2023

White gold hue. Aromas of tangerine, honey suckle, nutmeg, and hints of clove. The palate is soft end enveloping with a fine salivating finish. Flavours of nectarine, mango, apricot frangipani tart, perhaps.

This is an unfiltered wine with small amounts of sediment. 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 2033.

### Vineyard

The Skypunch Vineyard is located 6 kilometres North East of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. This is a north-northwest facing sedimentary clay fan on a gentle hill side slope, just to the west of our Home Block. The soils are mainly Awapuni clay with calcium carbonate deposits. This vineyard is in conversion to becoming certified Organic and BioDynamic. The Viognier vineyard is 0.46 hectares. This vineyard is leased by Black Estate and managed by our vineyard team.

### Season

Winter and early spring rainfalls meant vines started the growing season with adequate soil moisture. While spring had numerous cool nights we were able mitigate frost and saw even shoot growth across the block. Weather at flowering was settled but cool with intermittent rain resulting in an acceptable fruit set. 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 block and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. High quality hand harvested fruit with good ripeness and bright acidity was gratefully obtained.

### Harvest

Hand harvested on March 31 2023

Harvest of 658kg of Viognier

Yield = 0.58kg/vine    1.43 T/Ha    Brix  
21.4                    TA 8.3g/ L                    MA 2.5 g/L  
pH 3.23

### Fermentation

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The juice was settled for 48 hours, then racked to barrel. No additions were made except vineyard derived yeast propagated from a vineyard starter from the Skypunch vineyard. Juice was fermented in two 228L tight grained French casks (5 years old). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. The barrels were racked after 12 months and allowed to settle on fine lees for a further 3 months in barrel then bottled. No fining or filtration. Contains sulphites. 50ppm Sulphur Dioxide added at bottling.

Bottled on July 5 2024 50.42 doz (12 x 750ml) cartons were produced.

R.S 2.8 g/L                    TA 5.1 g/L  
pH 3.39                    Dry extract 25.2g/L

Alcohol 13.5%                    VA 0.40 g/L  
Total Sulphur Dioxide 52mg/L