

Black Estate Skypunch Pinot Gris 2023

White gold hue. Aromas of preserved lemon citrus, flint, almond, cardamon, and ginger. The palette is structured and vibrant with unique saline tension. Flavours of new season pear and apricot, white peach and vanilla bean. 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 2030.

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 Pinot Gris vineyard is 1.98 hectares with Barrie and 2-15 clones. 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 in spring 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. As this was our first harvest from this block we decided to harvest in three distinct periods to obtain a range of ripeness to gain wide insights from the character of the fruit grown from this special site. High quality hand harvested fruit with good ripeness and bright acidity was gratefully obtained.

Harvest

Hand harvested on March 21, 31, and April 12 2023

Harvest of 6.2T of Pinot Gris

Yield =1.76kg/vine Brix 18.0 - 22.6
TA 7.1 - 7.7g/ L MA 2.5 - 2.9g/L

pH 3.18 - 3.30

Fermentation

Whole bunch pressed. Juice settled for 24 hours then racked to small round stainless steel tanks, and seasoned 500L puncheons (37%) for fermentation. Yeast propagated from a vineyard starter from the Skypunch Vineyard. 5 months lees contact before blending and bottling. 50ppm Sulphur Dioxide added. Unfined and unfiltered.

Bottled

440 doz(12 x 750ml) cartons were bottled in one lot under screw cap on August 23 2023

R.S 3.8 g/L TA 5.0 g/L
pH 3..41 Dry extract 27.2g/L

Alcohol 12.0% VA 0.40 g/L

Total Sulphur Dioxide 42mg/L