

# Black Estate Netherwood Pinot Noir 2024

Estate  
**Black**

Deep ruby hue. Fragrant aromas of black raspberry, mulberry, dark plum, sandalwood, vanilla and sea spray. Supple and elastic mid pallet tannins that are contained with bright, crisp, and pure minerality. Typical white rock tension creates a long and vibrant finish. This is an un-fined and unfiltered wine with small amounts of sediment. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2036

## Vineyard

The Damsteep Vineyard is located in the north east of Waipara Valley at the foot of the Omihi Saddle in North Canterbury. This Pinot Noir is grown on a 5.3 hectare vineyard with 9 different parcels of various north-east, north, and north-west facing slopes, with an altitude between 140 to 280 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 and certified Biodynamic with Demeter since 2023.

## 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 March 12, 18, and 19 2024

Harvest 6.4 Ton Yield = 0.8 kg/vine Brix 22.2 - 23.9

TA 8.0g/ L pH 3.19 MA 2.4 g/L

## Fermentation and maturation

100% De-stemmed, not crushed, 70% Whole berries. 4 days cold soak at ambient temperature. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging one to 2 times per day. Pressed after 27 days on skins and drained to tight grained French 500 and 228 Litre barrels 5 to 10 years old. Malo-lactic fermentation was completed in spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 3 months. Bottled without fining or filtration. 40ppm Sulphites added.

## Bottled

450.25 (12 x 750ml) cases bottled in one lot under screw cap on June 17 2025.

R. S. 0.14 g/L TA 5.1 g/L pH 3.76 Dry extract 25.4 g/L

Alcohol 13.0 % V. A. 0.54 g/L Total SO<sub>2</sub> 39 mg/L