

VINO FINO

Explore a World of Wine

BLACK ESTATE DAMSTEEP PÉT NAT 2024



\$42.99

Stunning Pét Nat from Black Estate -
Extremely Limited!

Product Code:	2544	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.0%
Style:	Sparkling	Grape:	67% Pinot Noir, 33% Riesling
Variety:	Pét Nat (Ancestral Method)	Natural:	Certified Organic
Producer:	Black Estate		



New Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine

Pinot Noir and Riesling sparkling Pét-Nat (Ancestral Method) from Black Estate's organically certified 'Damsteep' vineyard. The bottle dons a suitably fantastic label that reflects the Damsteep vineyard as interpreted by local artist Wayne Youle. Get it whilst you can as this is extremely limited!

Winery notes (2024 Vintage)

"One third Riesling and one third Pinot Noir biodynamic fruit from Damsteep vineyard. 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.

VINO FINO

Explore a World of Wine

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. 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."

Reviews for the 2023 vintage below...

Rated Excellent & 93/100 Cameron Douglas MS, September 2023 (2023 Vintage)

"Made with Riesling and Pinot Noir fruit this expression of Pet Nat is delicious! Aromas and flavours of white fleshed fruits and wild flowers, there's a distinctive lees autolysis showcasing fresh oatmeal and wholewheat bread, smoky chalky soils and pebbles, apple and citrus, white peach and apple custard. Delicious with an appealing effervescence, ripe fruit flavours and balanced even finish. This wine always sells out so be quick!"

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch