

VINO FINO

Explore a World of Wine

BLACK ESTATE DAMSTEEP PINOT NOIR 2021



Original price was: \$54.99. ~~\$52.99~~ Current price is: \$52.99.

Product Code:	6786	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Biodynamic
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

The Damsteep Vineyard is located in the north east of Waipara Valley at the foot of the Omihi Saddle in North Canterbury. The combination of sandstone/limestone soils with some clay has given the wine its bright fragrant, floral/violet flavours and a silken texture. There is palate filling succulence balanced with minerality. A very attractive Pinot Noir.

Winery notes (2021 Vintage)

"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 5.5 hectare vineyard with 9 different parcels of various north-east, north, and north west facing slopes, with an altitude 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. Organic and biodynamic farming practices have been used since 2012. The Damsteep Vineyard has been fully certified organic with BioGro since March 2017.

VINO FINO

Explore a World of Wine

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. 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.

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 3 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 4 months. Bottled without fining or filtration. 50ppm Sulphites added."

Reviews for the 2020 vintage below...

5 Stars Michael Cooper (2020 Vintage)

"Certified organic, the deep, bright ruby 2020 vintage was estate-grown in the Damsteep Vineyard, planted in 1999 'at the top of Waipara Valley', fermented with indigenous yeasts, and bottled unfining and unfiltered. Still a baby, it has a floral, very fresh bouquet. Strongly varietal, it has intense, ripe, vigorous cherry, plum and spice flavours, a hint of herbs, savoury, nutty notes adding complexity and supple tannins. A very elegant wine, it should be long-lived; best drinking 2024+."

Rated Outstanding & 95/100 Cameron Douglas MS, August 2022 (2020 Vintage)

"Pure, ripe, fresh and varietal with an enticing and complex bouquet, fruit and savoury led with scents of black currant and black cherry, dried herbs and dark roses. There's also a core of minerality and with wood spice highlights. Taut, youthful, savoury and complex on the palate. An abundance of chalky tannins, red berry fruit flavours, wood spice and clay limestone flavours. A delicious wine with pinosity that will be ready to drink from 2024 through 2034. In the meantime servewith food."

93/100 Nick Stock, JamesSuckling.com (2020 Vintage)

"Perfumed aromas of wild strawberries, lavender, cloves, pink peppercorns and citrus zest. Medium-bodied, with firm yet silky tannins and bright acidity. Sophisticated pinot. From organically grown grapes. Unfining and unfiltered. Drink or hold. Screw cap."

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