

# VINO FINO

Explore a World of Wine

## BLACK ESTATE DAMSTEEP PINOT NOIR 2021



\$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:	<a href="#">Black Estate</a>		



New Zealand Wide Delivery



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### TASTING NOTES

**Black Estate winemaker Nicholas Brown was 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.

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

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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."

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## **Rated Outstanding & 95/100 Cameron Douglas MS, June 2024** (2021 Vintage)

"A bouquet and palate of wine only just beginning to settle into its stride. A core of complexity and power, a savoury varietal core with fruit intensity, plenty of oak and associated barrel spice qualities. There's still a little youthful reductive highlights that drift seamlessly into the background on the third and fourth sip. Dry, with core fruit flavours of blackcurrant and plums, some darker skinned cherry fruits and a savoury mineral core. Tannins are fine through just moderate, polished and chalky, plenty of acidity to extend the youth. Well made and ready to drink from 2027 through 2037+."

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## **5 Stars Michael Cooper, July 2024** (2021 Vintage)

"Hand-harvested in the Damsteep vineyard planted in 1999 'at the top of Waipara Valley', this is a full-coloured estate grown red. Matured in seasoned French oak puncheons and barriques, it was bottled unfined and unfiltered. Fragrant and characterful, it has ripe cherry, plum and spice flavours, complex and very savoury, with gentle acidity and a well structured finish. Full of youthful vigour, it's well worth cellaring."

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## 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