VINO FINO
Explore a World of Wine

BLACK ESTATE DAMSTEEP RIESLING 2024





$38.99

Product Code:	5692
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Riesling
Producer:	Black Estate

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Riesling
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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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 aptly named. Located about 10kms north of the Home Block on the eastern side of the main highway. Formerly known as the Spye vineyard, Black Estate purchased this in 2012 and have converted it to organics. The steep clay slopes are planted in several blocks. The Riesling is on the lower slopes. All naturally fermented with very low Sulphur addition and the wine is unfined and unfiltered so it will appear slightly cloudy in the glass.

Winery notes (2024 Vintage)
"White gold hue this dry Riesling has fresh and complex aromas of lime, wild honey, orange blossom, ginger, and bees wax. The palate is dense, integrated, and powerful and finishes with a satisfying balance of ripe fruit and fresh acidity. This wine is un-fined and unfiltered and bottled with minimal racking. This wine retains CO2 from fermentation and a fine sediment may form in the bottle. Decanting could be considered. Drink now to 2034.

Fruit for this Riesling is sourced from our Damsteep Vineyard which is located in the north east of Waipara Valley at the foot of the Omihi saddle in North Canterbury. This hillside vineyard was planted in 2000 on clay and limestone rich soils. The soils in the Riesling vineyard are very dense clay brown to orange in colour and inter bedded with sandstones and subordinate limestone horizons. This 2.2 hectare hillside vineyard has a vine density of more than 5000 vine per hectare and is planted

with GM110, GM198 and GM239 clones on 101-14 rootstock. It was certified organic with BioGro in 2017 and certified Biodynamic with Demeter in 2023.

Whole bunch pressed using a long and gentle press cycle. The pressed juice was settled for 48 hours then racked to small stainless steel tanks and large format neutral barrels for fermentation. Yeast used for fermentation was propagated from a Damsteep vineyard starter. Fermentation and maturation on lees for 12months. The parcels were then combined in tank, sulphites added and settled for a further 3 months on fine lees. Bottled without fining or filtration."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2025 (2024 Vintage)
"Fabulous bouquet of vine maturity, concentration and complexity. There's a natural finesse with a mineral and fruit synergy. Flavours of yellow plums and makrut limes, lemon skin and apple flesh. The seam of minerality is unmistakable with a saline seashell suggestion. A backbone of acidity, a plush mouthfeel and lengthy finish. Totally delicious, new and real. Best drinking from 2025 through 2033+."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

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

VISIT VINO FINO

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Christchurch

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