VINO FINO
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BLACK ESTATE HOME PINOT NOIR 2025



$48.99

Product Code:	4176
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	Red
Variety:	Pinot Noir
Producer:	Black Estate

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Biodynamic

New Zealand Wide Delivery

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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

Black Estate have certainly established themselves as one of the stars of Waipara in recent years. Their wines are outstanding across the board, and their winery restaurant is so busy it can be a challenge to get into on the weekend! This is fantastic Pinot and equally as nice at home as it is at Black Estate.

Winery notes (2025 Vintage)
"Deep ruby hue. Aromas of raspberry, graphite, tilled earth, and thyme. The palate has density and structure typical of Pinot Noirs from the Home vineyard with firm tannins, silky texture, and delicate acidity. Emerging flavours of plum, raspberry, red cherry and clove. This is an 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 2037.

Hand harvested fruit was 100% de-stemmed without crushing giving an average of 70% whole berry. Inoculated using vineyard derived yeast the wine fermented for 27 days in 2.0 to 2.5 ton open top fermenters. The vats were plunged using hand and foot one to two times per day during the peak of ferment. Each vat was pressed individually using a basket press. The wines were matured in 228L and 500L French Barrels for 12 months. No new oak was used. The wine was then racked

from barrel, blended and settled in tank for 3 months and then bottled without fining or filtration. 50 ppm Sulphites added.

This wine was grown on our Home vineyard located 6 kilometres north east of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. This is a north facing sedimentary clay fan on a gentle hill side slope. The soils are mainly Awapuni clay with calcium carbonate deposits. The un-grafted Pinot Noir vines are predominantly 10-5 clone and were planted in 1994 at a vine density of 1841 vines per hectare. The new planting completed in 2011 has 2.0Ha planted at 6177 vine/ha with 115, 667, 828, 943, Abel, and UCD5 clones. Organic and biodynamic farming practices have been used since 2010. Home Vineyard became fully certified organic with BioGro in March 2017. The Home vineyard was first certified Demeter on March 22 2022."

Reviews for the 2024 vintage below...

Rated Excellent & 94/100 Cameron Douglas MS, October 2025 (2024 Vintage)
"A complex, very youthful bouquet with scents of ripe boysenberry and dried herb, the whole bunch suggestion adds complexity and power, then scents of dark plums and baking spice, a mineral chalk-like suggestion and softly spoken wood tones. A young wine with a quiver of energy adds positivity and freshness. Dry, textured and poised with the power of acidity and tannins framing core red fruit flavours and spice. A wine that definitively needs cellar time with best drinking likely from 2029 through 2039."

93/100 Emma Jenkins MW, Decanter UK, October 2025 (2024 Vintage)
"A youthful, intensely perfumed wine with black cherry, boysenberry, earth, liquorice and star anise lifted by Campari spices from whole-bunch. The palate is much tighter and more savoury with an earthy minerality to the dark fruit. Slightly sinewy tannins; this needs a bit more time to settle in but there’s good concentration and length. Black Estate makes its wines in a lo-fi manner, using vineyard yeasts and minimal sulphur. This comes from the estate’s biodynamically farmed Home Vineyard in the Omihi subregion of Waipara."

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