

## Black Estate Wild Life TB943 2023

For this year's Wildlife, we looked at making a lower alcohol naturally in the vineyard. And here it is.

Light red ruby hue. Aromas of redcurrant, graphite, hints of liquorice and nutmeg. The palate is delicate, with exhilarating freshness and length. It's fresh, with early raspberry and cherry stone. *Serve this light red chilled.*

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 2028

### Vineyard

This Black Estate Wild Life TB943 is a made from a specific clone of Pinot Noir grown at the Home Block. The soils on this hillside are mainly Awapuni clay with calcium carbonate deposits. This new planting completed in 2011 has 0.33ha planted at 6177 vine/ha with ENTAV-INRA® Pinot Noir 943 clone, planted on 3309 rootstock. The Home Vineyard is fully certified organic with BioGro and Biodynamic with Demeter.

### Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Once soil temperatures rose in mid spring rapid vegetative growth kept vineyard teams busy with shoot thinning, undervine cultivation, and organic spray rounds with short intervals. Weather at flowering was settled but cool with intermittent rain. Fruit set was adequate. Post flowering for the second year running we experienced higher humidity levels than normal which averaged 80% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken through the blocks

and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. At veraison the canopy height was reduced to 10 leaves. Harvest commenced in early March where we hand picked and sorted in the vineyard.

High quality hand harvested fruit with good ripeness and bright acidity was gratefully obtained.

### Harvest

Hand harvested on March 6 2023

Harvest 1.35 Ton Yield = 0.69 kg/vine    Brix 17.7

TA 12.0 g/ L    pH 2.95 MA 3.7 g/L

### Fermentation and maturation

100% Whole cluster ferment in stainless steel. Yeast for fermentation was propagated from a vineyard starter from Home Block. 5% of the vat was foot crushed to release juice as the vat was filled but no plunging after that. Basket pressed after 7 days on skins and transferred to Spanish Clay Tinaja to complete fermentation without skins. Malo-lactic fermentation was completed in spring. 12 months maturation on lees, then racked to seasoned 500L barrels for 4 months. Bottled without fining or filtration. 30ppm sulphites added.

### Bottled

53.57 (12 x 750ml) cases bottled in one lot under cork (45mm extra flower) on July 9 2024.

R. S. <0.10 g/L    TA 8.0 g/L    pH 3.15  
Dry extract 23.1 g/L    Alcohol 9.7 %  
V. A. 0.47 g/L    Total SO2 30 mg/L