



# Greystone

2020  
Organic Chardonnay

*Pale lemon in colour with aromas of ripe nectarine and pink grapefruit. Toasted almonds and bran appear with some fine blossom too. Rich mouth-feel with exotic spice and lemon pith, balanced with a lengthy mineral spine.*

## VITICULTURIST'S NOTES

2020 was a great year for Chardonnay in North Canterbury, an early warm spring came without frost followed by good flowering. A gentle Autumn allowed even ripening before harvest. Organically managed, the combination of undervine cultivation & fewer irrigation cycles has driven the Chardonnay roots deep into the soil.

Our Chardonnay is a blend of two main vineyard blocks. One block is limestone dominant, while the other is clay. The two clones, Mendoza & Clone 95, flourish differently in both blocks. Mendoza is the cornerstone of our Chardonnay. The clone is known for its small, open grape bunches, intense fruit-driven flavours and chalky minerality.

## WINEMAKER'S NOTES

We hand-picked our Chardonnay blocks and processed without the use of additives. We pressed our Limestone block as whole bunches and pressed our Clay block after foot crushing. Each block was fermented separately in French oak barriques without

intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 10 months before estate bottled without fining.

## TECHNICAL DATA

### Pick Date

Hand picked  
24/03/20

### Elevage

10 months

### Whole Bunch

85% Whole  
Bunch Press

### Soil

Calcareous Clay  
& Limestone

### Vessel

20% New French  
Oak Barriques

### Clones

B95/548/15  
2/23/Mendoza

### Maceration

15% Foot Crushed  
& Soaked (5hrs)

### Yeast

Wild

### Vegan

### Total Acidity

5.8 g/L

### pH

3.38

### Alcohol

13.5%

