



Greystone

2021
Organic Sauvignon
Blanc

Lemon in colour with a full aromatic display of citrus, tropical fruits, snow pea, and subtle oak complexity. The palate is concentrated, and textural supported by fresh acidity and a long mineral finish. Ripe fruit flavours unfold throughout.

VITICULTURIST'S NOTES

In our vineyard we grow two rare clones of Sauvignon Blanc (376 and 530), originally taken from the Loire Valley. This is very different from the rest of New Zealand, which generally uses a singular Bordeaux clone. Our vines produce much smaller bunches with golden coloured grapes - the MS Bordeaux tends to a heavier bunch size

and more green tinged. Our clones give us beautiful fruit flavours of golden kiwifruit and guava. 2021 started with a harsh frost before a long dry summer settled in, which meant clean fruit and beautiful acidity. The dry autumn meant fruit ripened evenly and the concentration of flavour was very noticeable. Fruit was harvested in the cool of the early morning to retain freshness and acidity.

WINEMAKER'S NOTES

We settled the fresh juice after a gentle pressing. We ferment all of our Sauvignon in old French Oak barrels with wild yeast taking seven months to get through to dryness going through almost full MLF concurrently.

This prolonged fermentation provides complexity and natural lees stirring adds texture and depth to the flavours. Blended and estate bottled without fining, just prior to the new harvest.

TECHNICAL DATA

Malolactic
95% through Malo

Elevage
8 months

Vessel
100% Old French
Oak Barriques

Soil
Wind Blown
Loess Over Clay

Clones
376/530/MS

Yeast Wild

Vegan

Total Acidity

5.5 g/L

pH

3.32

Alcohol

13.5%

