



Greystone

2019
Organic Riesling

*Fresh crisp acidity, with layered fruit flavours.
Long, poised finish. The acidity is balanced perfectly with a
medium sweetness. Drinking beautifully now or cellar up to
fifteen years.*

VITICULTURIST'S NOTES

The season started cooler and wetter than average and flowering was impacted with smaller bunches of fewer berries, but greater intensity. Early shoot thinning put crop levels spot on, meaning no late thinning was required and the vines focused on ripening just what was left on the vine.

A dry autumn meant fruit stayed disease free and ripened evenly. Fruit was hand harvested in the cool of the early morning to retain freshness and acidity. This fruit comes from two clay blocks, one ungrafted.

WINEMAKER'S NOTES

We hand picked and whole bunch pressed each block separately before vinifying as individual lots. Fermentations were long and quite cool between 12 and 15 degrees.

Judiciously selected noble Botrytis bunches were included at between 5 and 10% of the overall fruit selection. Lots were blended together after five months on yeast lees, before estate bottling without fining.

ACCOLADES

TBA



TECHNICAL DATA

Pick Date
9/3—4/4/19

Elevage
5 months

Style
Medium

Soil
Omih Clay

Vessel
100% tank

Vegan

Total Acidity 6.9 g/L

pH 2.95

Alcohol 12.5%

Residual Sugar 22.8 g/L



5915