



# Greystone

2022

Organic *Pétillant Naturel*

*Fantastic bouquet of fresh baked goods and ripe pears, with a delicious spice & apple fragrance, hints of quince, a touch of fresh grapefruit marmalade & ginger. On the palate - crisp, crunchy, fresh, fruity, salivating & dry. Textures from the lees and un-fined technique layer in mouthfeel and character.*

## VITICULTURIST'S NOTES

Uniquely made from Riesling and Pinot Noir grapes. The fruit for our 2022 Petillant Naturel was handpicked off selected hillside blocks at Greystone. The wind stress produces fruit with intensity and purity, while the limestone brings a fine mineral length to the flavour profile. The lower Pinot Noir blocks are on

heavier clay soils with a fuller richer flavour profile. 2022 started off cool & cloudy which caused a reduction in yield however lower bunch numbers resulted in fruit of outstanding quality with great concentration and beautiful acidity.

## WINEMAKER'S NOTES

After hand-picking, we chilled and settled the fresh juice for two days to ensure purity of flavour. Fermentation lasted until 17 g/L of natural residual sugar was remaining. We then estate bottled without filtration or sulphur and allowed the fermentation to continue in bottle until

completely dry. The wine was not disgorged prior to release as we found this aided flavour & richness but it does mean some natural sediment will occur. Fresh, dry, and with a persistent and fine mousse. No added sulphur.

## ACCOLADES

93 pts - IWC 'International Wine Challenge' 2023

93 pts - Rebecca Gibb MW

94 pts - 'Excellent' - Cam Douglas MS



## TECHNICAL DATA

|   |                                |
|---|--------------------------------|
| Pick Date<br>21/3/22 - 21/4/22            | Soil<br>Limestone & Omihī clay |
| Variety<br>Riesling 70%<br>Pinot Noir 30% | Un-Disgorged                   |
| Style<br>Dry Sparkling                    | No Added Sulphur<br>Organic    |
| Bottling Date<br>21/6/22                  | Un-fined & Unfiltered          |
| Elevage<br>3 months                       | Vegan                          |

Total Acidity **8.8 g/L**

pH **2.94**

Alcohol **11.5%**

