



Greystone

2019
Organic Pinot Noir

On the nose, a harmonious blend of red berry fruits and subtle spice, complemented by hints of black tea & dried herbs. The palate offers poise and sophistication with bright acidity, lending a refreshing quality and ensuring the wine maintains its energy from start to finish. A long, lingering, velvety-smooth finish leaves a lasting impression.

VITICULTURIST'S NOTES

Spring rain cooled the soil & gave our vines a slow start this season. Flowering wasn't ideal, leading to small bunches and lots of leaf growth so needed extensive canopy work to ensure even ripening. Summer came through in the new year with a

particularly dry & hot February, bringing us into harvest with pristine fruit with great concentration but very small volumes. All organically managed, and hand harvested.

WINEMAKER'S NOTES

Our approach is simple and traditional. After careful hand-picking and sorting, each batch of Pinot Noir was allowed to soak on skins at ambient temperatures before going through wild fermentation. We gently hand-plunged each vat daily before pressing to French oak

barriques after one-month maceration. Each barrel goes through a natural malo-lactic fermentation the following Summer before blending and bottling 16 months after harvest

ACCOLADES

98 pts Michael Cooper - Wine Estate
95 pts Cameron Douglas MS
95 pts Bob Campbell MW



TECHNICAL DATA

Hand Picked

Elevage
16 months

Clones
115,667,777,5, Abel
10/5, 113, 114

Vessel
Oak Barriques
31% New

Soil
Clay Over
Limestone

Whole Bunch
7.5%

Wild Yeast

Vegan

Total Acidity 5.45 g/L

pH 3.51

Alcohol 14%



5915