



Greystone

2022
Organic Sauvignon Blanc

Ripe peach, apricot and nectarine flesh aromas with delicate floral highlights. Palate is generous with luscious fruits, creamy texture and a defined finish. Well-rounded, structured and unique style.

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 - MS Bordeaux tends to a heavier bunch size and more green-tinged.

Our clones give us beautiful fruit flavours of golden kiwifruit and guava. 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. The 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 six months to get through to dryness. This prolonged fermentation provides layers

and complexity. We allow the wine to go through partial MLF before we rack out of barrels for blending. This organic wine was estate bottled without fining.

ACCOLADES

5 Stars - Winestate Magazine (Michael Cooper)
95pts - 'Outstanding' - Cam Douglas MS



TECHNICAL DATA

Pick Date
30/03/22
—05/04/22

Elevage
8 months

Vessel
100% Old French
Oak Barriques

Soil
Wind Blown
Loess Over Clay

Clones
376/530/MS

Yeast Wild
Vegan

Total Acidity

5.3g/L

pH

3.27

Alcohol

13.5%

