



# Greystone

2021  
Organic Chardonnay

*Aromatics of baked goods & almond paste. Underpinned by grapefruit, lemon zest, apple, and oyster shell. The palate shows finesse beautifully balanced with power and energy, leading to a rich, generous finish accentuated with signature fine-grained oak.*

#### VITICULTURIST'S NOTES

Our Chardonnay is a blend of our two oldest blocks. One block is limestone dominant, while the other is clay. Our vines flourish differently across both blocks. Limestone provides elegance and finesse, while our clay blocks provide weight and concentration. Organically managed, the combination of under-vine cultivation and fewer irrigation cycles has driven the Chardonnay roots

deep into the soil. 2021 started with a harsh frost which greatly reduced yield before a long dry summer settled in, which meant clean fruit and beautiful acidity. The dry autumn meant that fruit ripened evenly, and the flavor concentration was very noticeable. The fruit was harvested in the cool of the early morning to retain freshness and acidity.

#### WINEMAKER'S NOTES

We hand-picked our Chardonnay blocks and processed them without the use of additives. Each block was fermented separately in French oak barriques without intervention allowing for a natural, primary, and malo-lactic fermentation through to completion. Barrel aged for 10 months before estate bottling without fining.

97pts - 'Gold' IWC (International Wine Challenge) 2023  
95pts - 'Outstanding' - Cam Douglas MS  
5 Stars - Winestate Magazine (Michael Cooper)

Trophy New Zealand White Wine - IWC 2023  
Trophy New Zealand Chardonnay - IWC 2023  
Trophy North Canterbury Chardonnay - IWC 2023

Champion Wine of Show - NZ Organic Wine Awards 2023  
Champion Chardonnay - NZ Organic Wine Awards 2023

#### TECHNICAL DATA

|   |  |
|---|--|
| Pick Date<br>Hand-picked<br>15.03 - 31.03.21      | Soil<br>Calcareous Clay<br>& Limestone |
| Clones<br>2/23/Mendoza<br>/B95/548/15             | Wild Ferment                           |
| Vessel<br>100% French Oak<br>Barriques<br>31% New | Full Natural<br>MLF                    |
| Elevage<br>10 months                              | Organic                                |
|   | Vegan                                  |

Total Acidity **6g/L**

pH **3.1**

Alcohol **14%**

