

# Greystone

## 2023 Nor'Wester Sauvignon Blanc

Greystone draws its name from the unique limestone conglomerate that we find as the bedrock on which our vine roots grow in. A limestone mix of fossils, sea shells and small pebbles that have been fused together through the seismic movement of North Canterbury. Over time this ancient seabed has been pushed and folded upwards to form the Teviotdale Hills.

The hot, dry Nor'West wind has formed a unique terroir in the Waipara Valley over millennia. Greystone selected the finest grapes from vineyards scattered across the region to produce this North Canterbury Sauvignon Blanc.

*Ripe and expressive aromas leading to layered tropical and citrus fruits on the palate. Complemented by a long and fresh finish.*

### VITICULTURIST'S NOTES

The 2022/23 season was one of great balance, it was slightly warmer, slightly wetter and slightly sunnier, giving us wonderful conditions for growing grapes. After a temperate winter, budburst was slightly earlier than usual, and although spring frosts were frequent, they were mercifully mild. Regular spring rainfall mixed with good sunshine hours through Nov. and Dec. helped ensure healthy vine growth and moderate bunch sizes. Some classic warm North Canterbury summer days followed through December, January and February pushing along fruit development. More moderate temperatures through March and April prolonged the ripening period and allowed us to harvest at the optimum quality level.

### WINEMAKER'S NOTES

The fresh juice was settled after a gentle pressing for 48 hours. The majority of the juice was fermented in stainless steel tanks to retain freshness. The cool fermentation provided layers of flavour whilst retaining the fresh fruit characteristics that Sauvignon is famous for. A small portion was fermented in aged barrels to add texture and complexity. This wine was estate bottled.

### TECHNICAL DATA

<b>Bottling Date</b>	08/08/23
<b>Elevage</b>	3 months
<b>Vessel</b>	Stainless Steel & Aged Barrique
<b>Varieties</b>	100% Sauvignon Blanc
<b>Total Acidity</b>	7.73 g/L
<b>pH</b>	3.09
<b>Alcohol</b>	13.5%

### ACCOLADES

New Release

