

Greystone

2023 Organic Pinot Gris

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.

Pinot Noir famously loves soils with limestone and thus different clones, aspects and blocks were planted to see what was capable from this bare land. As the soil changes down the slope we've also planted Chardonnay and Pinot Gris.

Light straw gold in colour with a full and inviting nose of nashi, baked apple and pastry. The palate offers mouthfilling flavours of baked quince, pear, baking spices and subtle vanilla pod. A long and textural wine with a salivating finish.

VITICULTURIST'S NOTES

Our Pinot Gris is grown on the flat blocks at the west of the vineyard, on windblown loess and clay soils. Here we grow two Pinot Gris clones 2/15 and 2/21, originally from Giesenheim. 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

Picking decisions were taken to maximize fruit expression whilst still maintaining the delicate balance between ripeness & acidity. The fruit was gently pressed with only the free run juice going to tank & a small portion being run to neutral French oak barrels. A slow cool fermentation followed to ensure a purity of fruit & then aged on yeast lees for approximately 3 months to add texture and mouth feel. Both parcels of wine were then blended together adding different layers of texture & additional complexity to the finished wine before being estate bottled here at the Greystone vineyard.

TECHNICAL DATA

Pick Date	09/04/23
Bottling Date	16/08/23
Elevage	3 months
Style	Dry
Soil	Windblown Loess & Clay
Vessel	96% Stainless Steel 4% Aged Oak Barriques
Varieties	100% Pinot Gris
Total Acidity	6.29 g/L
pH	3.73
Alcohol	13.0%
Vegan	

ACCOLADES

New Release

