

Greystone

2023 Organic Rosé

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 Riesling.

Delicate coral-pink in the glass. With aromas of wild strawberries, white peaches, and dried rose petal. With flavours of watermelon, pomegranate, and raspberry on the palate, the wine shows great texture & balance with bright acidity and a crisp minerality. With a long, lingering finish of summer fruits and fresh cranberry.

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. Warm North Canterbury summer days followed through December, January & February, pushing along fruit development. Moderate temperatures through March and April prolonged the ripening period and allowed us to harvest at the optimum quality level.

WINEMAKER'S NOTES

Pinot Noir fruit was soaked overnight in cool conditions to allow for gentle extraction of flavour and colour before we gently pressed to tank for settling. Our Riesling portion was pressed as whole bunches for finesse of flavour and after two days settling the juice from each variety was racked clean and blended together. A long fermentation ensued, followed by an extended time of three months of full fermentation lees contributing subtle textures and length.

TECHNICAL DATA

Pick Date	27/03/23
Bottling Date	26/08/23
Elevage	3 months
Style	Dry
Soil	Limestone & Omihi Clay
Vessel	Stainless Steel
Varieties	70% Pinot Noir 30% Riesling
Total Acidity	7.1g/L
pH	2.94
Alcohol	12.0%
Vegan	

ACCOLADES

New Release.

