

Greystone

2022 Organic Chardonnay

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.

Pale lemon in colour with aromas of ripe nectarine and pink grapefruit. Toasted almonds and bran appear with some fine blossom too. Rich mouth-feel with exotic spice and lemon pith, balanced with a lengthy mineral spine.

VITICULTURIST'S NOTES

A gentle Autumn allowed even ripening before harvest. Organically managed, the combination of undervine cultivation & fewer irrigation cycles has driven the Chardonnay roots deep into the soil. Our Chardonnay is a blend of two main vineyard blocks. One block is limestone dominant, while the other is clay. The two clones, Mendoza & Clone 95, flourish differently in both blocks. Mendoza is the cornerstone of our Chardonnay. The clone is known for its small, open grape bunches, intense fruit-driven flavours and chalky minerality. 2022 started off cool and cloudy which caused a reduction in yield however lower bunch numbers resulted in fruit of outstanding quality with great concentration and beautiful acidity.

WINEMAKER'S NOTES

We hand-picked our Chardonnay blocks and processed without the use of additives. We pressed our Limestone block as whole bunches and pressed our Clay block after foot crushing. Each block was fermented separately in French oak barriques without intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 9 months before estate bottled without fining.

TECHNICAL DATA

Pick Date	05/04/22
Bottling Date	27/02/23
Elevage	9 months
Style	Barrel fermented
Soil	Calcareous Clay & Limestone
Vessel	French Oak Barriques
	18% New
Varieties	100% Chardonnay
Whole Bunch	WBP
Clones	B95/548/15/2/23/Mendoza
Total Acidity	6.38g/L
pH	3.35
Alcohol	13.5%
Vegan	

ACCOLADES

95 Points - Cameron Douglas MS
5 Stars - Micheal Cooper
Metro Top 50 Wines - 2024

