

Greystone

2023 Organic 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.

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.

Lemon in colour with a full aromatic display of citrus, tropical fruits, snow pea, and subtle oak complexity. The palate is concentrated, and textural supported by fresh acidity and a long mineral finish. Ripe fruit flavours unfold throughout.

VITICULTURIST'S NOTES

In our vineyard we grow two rare clones of Sauvignon Blanc (376 and 530), originally taken from the Loire Valley. This is very different from the rest of New Zealand, which generally uses a singular Bordeaux clone. Our vines produce much smaller bunches with golden coloured grapes - the MS Bordeaux tends to a heavier bunch size and more green tinged. Our clones give us beautiful fruit flavours of golden kiwifruit and guava. 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

We settled the fresh juice after a gentle pressing. We ferment all of our Sauvignon in old French Oak barrels with wild yeast taking seven months to get through to dryness going through almost full MLF concurrently. This prolonged fermentation provides complexity and natural lees stirring adds texture and depth to the flavours. Blended and estate bottled without fining, just prior to the new harvest.

TECHNICAL DATA

Pick Date	24/03/23
Bottling Date	07/12/23
Elevage	7 months
Style	Barrel fermented
Soil	Wind blown loess over clay
Vessel	49% French Oak Barrique 42% French Oak Cuvé 9% Tank Fermented
Varieties	100% Sauvignon Blanc
Clones	376/530/MS
Total Acidity	6.89 g/L
pH	3.34
Alcohol	13.6%
Vegan	

ACCOLADES

New Release.

