

Greystone

2023 Organic Pétillant Naturel 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.

This Rosé Pet Nat is a celebration of freshness and spontaneity. It captures the essence of the grapes in their most natural state, showcasing the terroir and our commitment to minimal intervention. Perfect for warm, sunny days or as a delightful aperitif.

VITICULTURIST'S NOTES

Uniquely made mostly from Pinotage grapes. The fruit for our 2023 Pétillant Naturel Rosé was handpicked off selected blocks at Greystone and Muddy Water Vineyards. The wind stress produces fruit with intensity and purity while the limestone brings a fine mineral length to the flavour profile. 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

After hand-picking, we chilled and settled the fresh juice for two days to ensure purity of flavour. Fermentation lasted until 17 g/L natural residual sugar was remaining. We then estate bottled without filtration or sulphur and allowed the fermentation to continue in bottle until completely dry. The wine was not disgorged prior to release as we found this aided flavour richness but it does mean some natural sediment will occur. Fresh, dry and with a persistent and fine mousse. No added sulphur.

TECHNICAL DATA

Pick Date	22/03/23
Elelage	3 months
Style	Dry sparkling
Soil	Limestone & Omihia Clay
Vessel	Stainless Steel
Varieties	84% Pinotage 9% Pinot Noir 7% Riesling
Total Acidity	7.65g/L
pH	3.27
Alcohol	12.5%
Vegan	
No Sulphur Added	

ACCOLADES

New Release.

