

Greystone

2023 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

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.

- Liam Burgess

WINEMAKER'S NOTES

This Chardonnay is the culmination of two distinct vineyard blocks – one rooted in limestone, the other in clay. Each block contributes its own unique character: clay from the lower slopes contributes richness and fruit weight, while limestone from the higher elevations delivers vibrant freshness and length. The result is a wine of depth, balance, and unmistakable character.

We hand-pick our Chardonnay blocks and process them without additives. The Limestone block was whole-bunch pressed, preserving its delicate minerality, while the Clay block was foot-crushed before pressing to enhance texture. Each block was fermented naturally in French oak barriques, guided by wild yeasts through primary fermentation. The wine was then left undisturbed over the winter months, with natural malolactic fermentation beginning in early spring, adding layers of complexity and texture. After nine months of aging, the wine was estate-bottled without fining.

The 2023 vintage reflects the calm, dry harvest conditions, offering ripe fruit complemented by natural freshness. Traditional malolactic fermentation has added complexity and texture, creating a wine that's both approachable and age-worthy.

For pairings, keep it simple yet indulgent: grilled salmon, roast pork belly, or creamy mushroom risotto. This wine is a pleasure to enjoy now but will reward patience – cellar it for 10-12 years, and it will continue to evolve beautifully.

- Dom Maxwell

TECHNICAL DATA

Pick Date	31/03/23
Bottling Date	06/03/24
Elevage	9 months
Style	Barrel fermented
Soil	Calcareous Clay & Limestone
Vessel	French Oak Barriques
	32% New
Varieties	100% Chardonnay
Whole Bunch	WBP
Clones	B95/548/15/2/23/Mendoza
Total Acidity	5.6g/L
pH	3.41
Alcohol	13.5%
Vegan	

ACCOLADES

★★★★★ - Michael Cooper
95 Points – Bob Campbell MW
95 Points – Cameron Douglas MS
95 Points – Halliday Wine Companion

