

# Greystone

## 2023 Deliverance 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.

*Bright and expressive, the 2023 Deliverance Chardonnay opens with fresh aromas of citrus blossom, ripe pear, and a hint of flinty minerality. A lively acidity adds a refreshing edge, leading to a clean, mineral-driven finish.*

#### VITICULTURIST'S NOTES

This Chardonnay was grown on mature vines in the Omihi subregion of North Canterbury. Planted in the year 2000, the clay soils provide fruit with lovely depth of flavour and ripeness. The vines are naturally low cropping and the fruit is picked when at optimum flavour level in early Autumn. The cool crisp nights and warm days provide lovely freshness to the fruit.

#### WINEMAKER'S NOTES

We gently pressed the Chardonnay grapes to tank where we allowed the fresh juice to settle for two days. After settling the clean juice was transferred to large oak barrels for fermentation. The barrel fermentation has helped to bring layers to the wine and lovely weight – making this ideal for food pairing. Made traditionally, the wine retains freshness and a sense of fruit through the palate. Barrel aged for 6 months before blending and bottling onsite.

#### TECHNICAL DATA

<b>Pick Date</b>	23/03/23
<b>Bottling Date</b>	27/11/23
<b>Elevage</b>	6 months
<b>Soil</b>	Omihi Clay
<b>Vessel</b>	100% Aged Barriques
<b>Total Acidity</b>	8.3 g/L
<b>pH</b>	3.38
<b>Alcohol</b>	13.5%
<b>Vegan</b>	

#### ACCOLADES

New Release.

