

Greystone

2023 Deliverance Pinot Noir

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.

Light ruby red with a bright and expressive nose of red cherry, plum, and berries, supported by baking spices, cloves, and cinnamon. The palate is ripe and extended with red fruits and beautiful fine-grained tannins.

VITICULTURIST'S NOTES

North Canterbury grows some of New Zealand's most coveted wine grapes. We sourced the Pinot Noir grapes from a neighboring vineyard in Waipara with clay gravel soils and twenty-year-old vines. These were predominantly from Dijon clones; vines are spur-pruned and carefully managed to allow dappled light into the fruit zone. 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

The Deliverance Pinot Noir was fermented in small lots and hand plunged for natural color and tannin extraction. The young wine was macerated on skins for four weeks before pressing to tank and old French barriques for malolactic fermentation and then maturing for eleven months before blending and bottling onsite.

TECHNICAL DATA

Pick Date	30/03/23
Bottling Date	09/04/24
Elevage	11 months
Soil	Omih Clay
Vessel	100% Aged Barriques
Total Acidity	7.5 g/L
pH	3.79
Alcohol	13.0%
Vegan	

ACCOLADES

New Release.

