

Greystone

2024 Organic Riesling

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.

Clear and pure on the nose expressing subtle citrus and fresh stonefruits. Finely balanced acidity and subtle fruit sweetness give a sense of energy and length to the wine.

VITICULTURIST'S NOTES

The growing season started with crisp Spring mornings, limiting bunches per vine, progressing then into a dry summer with frequent strong Nor West winds – bringing warm and drying winds to North Canterbury. These low yields and dry conditions led to a high quality harvest at the vineyard with settled weather allowing for gradual and even ripening of fruit. Each Riesling block was hand picked in the cool of the autumn morning for retention of freshness of fruit.

WINEMAKER'S NOTES

Each of our five estate blocks of Riesling were hand picked at varying stages of the harvest, bringing together the characters of our Clay and Limestone soils. Picking at moderate sugar levels has helped to retain a level of lightness and energy to the wine. Each parcel was pressed slowly before settling to retain our purest juice for fermentation. We allowed the wine time to rest after fermentation before bringing the estate wine together with blending.

TECHNICAL DATA

Pick Date	09/04/24
Bottling Date	06/08/24
Elevage	4 months
Soil	Omih Clay
Vessel	Stainless Steel
Total Acidity	8.89g/L
pH	2.91
Alcohol	12.0%
Vegan	

ACCOLADES

New Release.



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