

Greystone

2024 Organic 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.

Raspberry leaf, pomegranate and pink grapefruit lift on the nose. Lovely depth of flavour balanced by gentle fruit textures, subtle red berry flavours and a beautiful clean finish.

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.

WINEMAKER'S NOTES

Pinot Noir fruit was soaked overnight in cool conditions to allow for gentle extraction of flavour and colour before we gently pressed to tank for settling. Our Riesling portion was pressed as whole bunches for finesse of flavour and after two days settling the juice from each variety was racked clean and blended together. A long fermentation ensued, followed by an extended time of three months of full fermentation lees contributing subtle textures and length.

TECHNICAL DATA

Pick Date	15/03/24
Bottling Date	12/08/24
Elevage	4 months
Style	Dry
Soil	Limestone & Omihi Clay
Vessel	Stainless Steel
Varieties	70% Pinot Noir 30% Riesling
Total Acidity	7.77 g/L
pH	3.18
Alcohol	12.5%
Vegan	

ACCOLADES

New Release

