

# Greystone

## 2021 Organic Vineyard Ferment 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.

*"Vibrant and new, complex and refined, individual with a specific personality and pinosity. Aromas and flavours of white smoke and red berry fruits, a core earthy mineral qualities, moments of milk chocolate and smoky wood tannins, mangosteen berries and plum, plenty of cherry and red apple skin suggestions as well. Fantastic mouthfeel with fine tannins woven through a lees and youthful acid texture. A delicious wine with length and appeal." Cameron Douglas MS*

#### VITICULTURIST'S NOTES

2021 started with a harsh frost which greatly reduced yield before a long dry summer settled in, which meant clean fruit and beautiful acidity. The dry autumn meant that fruit ripened evenly, and the flavor concentration was very noticeable. The fruit was harvested in the cool of the early morning to retain freshness and acidity. Our Vineyard Ferment is made from Dijon clones 115, 667, and 777 on our north facing clay slopes. All organically managed and hand harvested.

#### WINEMAKER'S NOTES

Hand picked and fermented in the vineyard rows where the fruit was grown. We use a separate destemmer, that lives in the vineyard, so that the fruit never left the rows. We allow the fruit to start fermentation in its own time and respond to the rhythm of the season. Therefore the fermentations are driven not only by indigenous vineyard yeast but also the ambient temperatures. So we are extending the vintage influence on the wine itself. We gently hand plunge the vats once per day and then allow a short maceration post-ferment for balance and harmony. The young wine is then aged for 15 months in aged oak barrels before being estate bottled.

#### TECHNICAL DATA

<b>Pick Date</b>	12/03/21
<b>Soil</b>	Clay & Limestone
<b>Vessel</b>	French Oak Barriques
<b>Varieties</b>	100% Pinot Noir
<b>Total Acidity</b>	6.6 g/L
<b>pH</b>	3.68
<b>Alcohol</b>	13.0%
<b>Vegan</b>	

#### ACCOLADES

95 points – Cameron Douglas  
Cameron Douglas Top Wine Tasted 2023  
95 points – Bob Campbell MW  
5 stars – Michael Cooper  
97 points – Sam Kim (Wine Orbit)  
16.5 points - Jancis Robinson



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