

Greystone

2023 Organic Pétillant Naturel

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.

Fantastic bouquet of fresh baked goods and ripe pears, with a delicious spice and apple fragrance, quince and a touch of fresh grapefruit marmalade and ginger. On the palate - crisp, crunchy, fresh, fruity salivating and dry. Textures from the lees and unfined technique layer in mouthfeel and character.

VITICULTURIST'S NOTES

Uniquely made from Riesling and Pinot Noir grapes. The fruit for our 2023 Pétillant Naturel was handpicked off selected hillside blocks at Greystone. The wind stress produces fruit with intensity and purity while the limestone brings a fine mineral length to the flavour profile. The lower Pinot Noir blocks are on heavier clay soils with a fuller richer flavour profile. 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

After hand-picking, we chilled and settled the fresh juice for two days to ensure purity of flavour. Fermentation lasted until 17 g/L natural residual sugar was remaining. We then estate bottled without filtration or sulphur and allowed the fermentation to continue in bottle until completely dry. The wine was not disgorged prior to release as we found this aided flavour richness but it does mean some natural sediment will occur. Fresh, dry and with a persistent and fine mousse. No added sulphur.

TECHNICAL DATA

Pick Date	21/03/23
Elevage	3 months
Style	Dry sparkling
Soil	Limestone & Omihi Clay
Vessel	Stainless Steel
Varieties	70% Riesling 30% Pinot Noir
Total Acidity	8.8 g/L
pH	2.96
Alcohol	12.0%
Vegan	
No Sulphur Added	

ACCOLADES

New Release.

