

# Greystone

## 2024 Organic Chardonnay

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.

*Pale lemon in colour with aromas of ripe nectarine and pink grapefruit. Toasted almonds and bran appear with some fine blossom too. Rich mouth-feel with exotic spice and lemon pith, balanced with a lengthy mineral spine.*

### VITICULTURIST'S NOTES

Our Chardonnay is a blend of two main vineyard blocks. One block is limestone dominant, while the other is clay. The two clones, Mendoza & Clone 95, flourish differently in both blocks. 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

We hand-picked our Chardonnay blocks and processed without the use of additives. We pressed our Limestone block as whole bunches and pressed our Clay block after foot crushing. Each block was fermented separately in French oak barriques without intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 9 months before estate bottled without fining.

### TECHNICAL DATA

<b>Pick Date</b>	31/03/23
<b>Bottling Date</b>	06/03/24
<b>Elevage</b>	9 months
<b>Style</b>	Barrel fermented
<b>Soil</b>	Calcareous Clay & Limestone
<b>Vessel</b>	French Oak Barriques 32% New
<b>Varieties</b>	100% Chardonnay
<b>Whole Bunch</b>	WBP
<b>Clones</b>	B95/548/15/2/23/Mendoza
<b>Total Acidity</b>	5.6g/L
<b>pH</b>	3.41
<b>Alcohol</b>	13.5%
<b>Vegan</b>	

### ACCOLADES

New release.

