

# Greystone

## 2024 Organic Pétillant Naturel 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.

*This Rosé Pet Nat is a celebration of freshness and spontaneity. It captures the essence of the grapes in their most natural state, showcasing the terroir and our commitment to minimal intervention. Perfect for warm, sunny days or as a delightful aperitif.*

### VITICULTURIST'S NOTES

The fruit for our Pétillant Naturel Rosé was handpicked off selected blocks at Greystone and Muddy Water Vineyards. 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

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	14.03.2024
Elevage	2 months
Style	Dry sparkling
Soil	Limestone & Omihi Clay
Vessel	Stainless Steel
Total Acidity	11.59g/L
pH	3.08
Alcohol	12%
Vegan	
Whole Bunch Press	

### ACCOLADES

New Release.

