

Greystone

2021 Organic 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.

Crushed dark berries on the nose with dried herb and floral lift. The palate is mouth filling, tannin tension with spices and an overall length and structure that signifies the Omihiri hillsides of Greystone Vineyard.

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.

WINEMAKER'S NOTES

Our approach is as simple, natural, and traditional as possible. After careful hand-picking and sorting, each parcel of fruit is allowed to soak on skins at ambient temperatures to allow for a wild fermentation. We gently hand-plunged each vat daily, and post-fermentation each vat was left on skins for approx. 3-4 weeks before pressing. The wine was then aged for 16 months in Burgundian French Oak barriques of which 25 % were new. In line with our traditional approach to winemaking, each barrel completed a natural malolactic fermentation prior to our final barrel selection and blending. The wine was then blended and spent a further 4 months in tank prior to being estate bottled unfiltered and unfiltered.

TECHNICAL DATA

Pick Date	12/03/21
Bottling Date	13/09/22
Elevage	15 months
Soil	Clay over limestone
Vessel	French Oak Barriques 25% New
Varieties	100% Pinot Noir
Whole Bunch	7%
Clones	115,667,777,5, Abel 10/5, 113, 114
Total Acidity	5.69 g/L
pH	3.67
Alcohol	14.0%
Vegan	

ACCOLADES

New Release



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