

Greystone

2025 Organic Riesling

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.

Clear and pure on the nose expressing subtle citrus and fresh stonefruits. Finely balanced acidity and subtle fruit sweetness give a sense of energy and length to the wine.

VITICULTURIST'S NOTES

Following one of the driest winters in five years, the season began warm and dry, with low soil moisture. Exceptional sunshine and heat through late spring delivered near-perfect flowering conditions, excellent fruit set, and minimal disease pressure. Summer brought a dramatic shift from record heat to cooler, wetter conditions, increasing disease risk, but careful canopy management and ensured clean fruit heading into harvest. Autumn rainfall slightly increased berry size and yields, with a short, intense harvest window from late March to mid-April. The result is a superb-quality vintage with moderate yields, fuller bunches, and excellent fruit concentration.

WINEMAKER'S NOTES

Each of our five estate blocks of Riesling were hand picked at varying stages of the harvest, bringing together the characters of our Clay and Limestone soils. Picking at moderate sugar levels has helped to retain a level of lightness and energy to the wine. Each parcel was pressed slowly before settling to retain our purest juice for fermentation. We allowed the wine time to rest after fermentation before bringing the estate wine together with blending.

TECHNICAL DATA

Pick Date	14/04/2025
Bottling Date	11/11/2025
Elevage	4 months
Soil	Omih Clay
Vessel	Stainless Steel
Total Acidity	7.12g/L
pH	3.02
Alcohol	11.5%
Vegan	

ACCOLADES

New Release.



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