

Greystone

2024 Organic 'Barrel Fermented' Sauvignon Blanc

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.

Elderflower, orange blossom and golden kiwifruit lift off the glass with a fine chalky palate supported beautifully by ripe peach, subtle tones of fennel flower and a long fresh finish.

VITICULTURIST'S NOTES

The 2023/24 growing season in North Canterbury began with an unsettled, cool spring, including a couple of unwelcomed frost events that naturally kept bunch numbers low. From December, the weather settled into a long, dry summer of classic Nor'Wester winds, concentrating flavour while careful irrigation and our clay-limestone soils protected the vines from stress. A calm, slightly cooler autumn allowed for gradual, even ripening, giving a small, intensely flavoured crop. Each block was hand-picked in the cool of early autumn mornings to capture vibrancy, purity and freshness of fruit.

WINEMAKER'S NOTES

In our vineyard, we grow two alternative Sauvignon Blanc clones from the Loire Valley. This sets us apart from much of New Zealand, where plantings are dominated by a single Bordeaux clone. Our Loire selections produce smaller, looser bunches with naturally golden-skinned berries, while the Bordeaux clone typically gives heavier bunches and greener-tinged fruit. These alternative clones deliver vibrant flavours of golden kiwifruit, guava and ripe citrus, and their riper flavour spectrum lends itself beautifully to barrel-fermentation. After a gentle whole-bunch press, the fresh juice was settled overnight before being transferred to a mix of old French oak barrels and a large neutral cuve. Fermentation began naturally and can take several months to reach dryness, with the wine moving through a natural partial malolactic fermentation. The wine remained on full lees throughout its seven months in barrel and cuve, building subtle texture while retaining purity and tension. The parcels were blended and estate-bottled unfiltered and certified organic.

TECHNICAL DATA

Pick Date	25/03/24
Bottling Date	10/12/24
Elevage	7 months
Style	Barrel fermented
Soil	Wind blown loess over clay
Vessel	51% French Oak Barrique 49% French Oak Cuvé
Varieties	100% Sauvignon Blanc
Clones	376/530/MS
Total Acidity	5.6 g/L
pH	3.22
Alcohol	14.0%
Vegan	

ACCOLADES

95 Pts - Stephen Wong MW - The Real Review
94 Pts - Cam Douglas MS
★★★★★ - Sam Kim
★★★★★ - The Wine Writer

