

Greystone

2023 Nor'Wester 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.

Vivid garnet in colour with vibrant red berry fruits on the nose. The palate is enticing with red cherry, subtle oak spice and fine fruit tannins. As it opens the wine shows hints of leather, dried herbs, and wild berry.

VITICULTURIST'S NOTES

The grapes used to make this wine were carefully selected from three vineyard blocks with diverse terroir: alluvial river flats, calcareous clay and clay loam. 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 fermented our Dijon clones of Pinot Noir in small batches and hand plunged allowing for careful extraction of natural fruit tannins. After three weeks we pressed the young wine to French oak barrels, where the wine matured for 10 months, allowing for evolution of tannin and fruit flavours. We bottled the wine on our estate with no fining.

TECHNICAL DATA

Pick Date	March - April 2023
Bottling Date	13/03/24
Elevage	10 months
Vessel	French Oak Barriques
	92% Aged, 8% New
Varieties	100% Pinot Noir
Total Acidity	7.5g/L
pH	3.69
Alcohol	13.5%

