

PINOT NOIR, GREYSTONE

Vintage

2019



Greystone Pinot Noir is grown on limestone rich soils on north facing slopes.

TASTING NOTE

On the nose, a harmonious blend of red berry fruits and subtle spice, complemented by hints of black tea & dried herbs. The palate offers poise and sophistication with bright acidity, lending a refreshing quality and ensuring the wine maintains its energy from start to finish. A long, lingering, velvety-smooth finish leaves a lasting impression.

VINTAGE CONDITIONS

Spring rain cooled the soil & gave the vines a slow start this season. Flowering wasn't ideal, leading to small bunches and lots of leaf growth so needed extensive canopy work to ensure even ripening. Summer came through in the new year with a particularly dry & hot February, coming into harvest with pristine fruit with great concentration but very small volumes. All organically managed, and hand harvested.

VINIFICATION DETAILS

Greystone approach is simple and traditional. After careful hand picking and sorting, each batch of Pinot Noir is allowed to soak on skins at ambient temperatures before going through wild fermentation. Gentle hand plunging of each vat occurs daily before pressing to French oak barriques after one month of maceration. Each barrel goes through a natural malolactic fermentation the following Summer, before blending and bottling 16 months after harvest.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

Acidity

3.51

5.45

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes