

PINOT NOIR, GREYSTONE

Vintage

2018



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

TASTING NOTE

A Pinot Noir with generous richness and flavour concentration. Layers of ripe fruit, floral and spice with a gentle tannin line.

VINTAGE CONDITIONS

The first week of November and the month of December were very hot and dry – perfect conditions for flowering. The vines produced a solid crop with large bunches. Careful leaf plucking to open the canopy and significant bunch thinning was required to ensure quality targets were met. Rain in January and February gave the soils a top up and ensured canopies stayed healthy. Overall one off the warmest seasons of the last 10 years produced beautiful, healthy Pinot bunches with great flavour intensity.

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 12 months after harvest.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.76

Acidity

5.6

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