

PINOT NOIR, GREYSTONE

Vintage

2017



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

TASTING NOTE

Dark crimson in colour with a delicate nose of both red and black wild berries, and Greystone's signature savoury flavours. The palate is full and structured with fine tannins and juicy acidity.

VINTAGE CONDITIONS

The 2017 growing season followed on from a 12 month drought in North Canterbury. The spring was warm, windy and frost free. Excellent conditions over flowering led to even fruit set and a good number of bunches. Just before vintage was ready to begin two tropical cyclones spun down from the north and created very wet, warm conditions for a period of weeks. Unlike 2014, once the cyclones passed the weather dried up and harvest was able to continue unimpeded by rain.

VINIFICATION DETAILS

Grapes were hand picked based on ripeness and tannin maturity, then hand sorted at the winery to retain the finest bunches, followed by wild fermentation. A portion of the blend was fermented in the vineyard and blended in the winery. Gently pressed to French oak barrels and matured for 10 months. Bottled onsite without fining.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.68

Acidity

5.4

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes