

RIESLING, GREYSTONE

Vintage

2018



The combination of clone 239 and rootstock Riparia Glorie is a winner on Greystone's clay and limestone soils.

TASTING NOTE

Lime blossom, peach and red apple on the nose with a long, flavoursome palate of honeydew, pink grapefruit and quince.

VINTAGE CONDITIONS

The 2018 growing season produced some classical North Canterbury Riesling. A dry, warm flowering produced full bunches and careful canopy management throughout a hot January enabled fruit to ripen fully. Early, meticulous shoot thinning and careful bunch selection ensured only the best fruit made it through to harvest. The hillside blocks planted at the top of Greystone excelled again, producing small bunches with lovely intensity of fruit flavour, elegance and minerality.

VINIFICATION DETAILS

Each block was hand picked and whole bunch pressed separately before vinifying as individual lots. Fermentations were long and quite cool between 12 and 15°C. Judiciously-selected noble Botrytis bunches were included at between 5 and 10% of the overall fruit selection. Lots were blended together after five months on yeast lees, before estate bottling without fining.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	23.2
pH	Acidity
3.03	7.5

ATTRIBUTES



Origin

New Zealand



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes