

ORGANIC SAUVIGNON BLANC, GREYSTONE

Vintage

2022



From three separate blocks of Sauvignon Blanc, a traditional Bordeaux clone provides a classical backbone, while two Loire clones add tropical fruit characters to the blend.

TASTING NOTE

Ripe peach, apricot and nectarine flesh aromas with delicate floral highlights. Palate is generous with luscious fruits, creamy texture and a defined finish. Well-rounded, structured and unique style.

VINTAGE CONDITIONS

2022 started off cool & cloudy, which caused a reduction in yield however, lower bunch numbers resulted in fruit of outstanding quality with great concentration and beautiful acidity. The fruit was harvested in the cool of the early morning to retain freshness and acidity

VINIFICATION DETAILS

The juice is settled after a gentle pressing then fermented in old French Oak barrels with wild yeast, taking six months to get through to dryness. This prolonged fermentation provides layers and complexity. The wine is then allowed to go through partial MLF before racking out of barrels for blending. This organic wine was estate bottled without fining.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

Acidity

3.27

5.3

ATTRIBUTES



Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes