

ORGANIC SAUVIGNON BLANC, GREYSTONE

Vintage

2021



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

Beautiful tropical fruit flavours and with age the addition of crushed oyster shell and flint aromas.

VINTAGE CONDITIONS

2021 was a gently warm and dry year for Waipara although harvesting under Covid restrictions made life tricky. Luckily the autumn meant the fruit was pristine and fully ripened. The vines found balance driving deep into the soil to find water. Sauvignon canopies remained healthy and vibrant with shoot thinning done by the vineyard team to help open the canopy and allow sunlight and air flow. Leaf plucking helped ripen the skin phenolics and bring a crunchiness and tropical flavour with baking spices to the Loire clones. This organic fruit shows great resilience and a natural disease tolerance.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.13

VINIFICATION DETAILS

Once picked and in the winery the fruit is gently crushed and settled it to remove the heavy solids to get very clean fruit flavours in the wine. After crush grape juice is run to old French barriques for fermentation. This wild and barrel ferment means a lot more work for the winemaking team, having to top 100 barrels fortnightly to compensate for the angel's share, check each one, and ensure all is well right throughout the ferment – a true labour of love. The small barrels allow the acidity to soften and exposes the wine to greater yeast lees- giving more creaminess on the palate. The wild natural ferment is slower and allows greater complexity of flavour and creamy malolactic ferment adds more texture on the finish.

ATTRIBUTES



Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes