

## ORGANIC SAUVIGNON BLANC, GREYSTONE

Vintage

2019



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. A well-rounded, structured and unique style. Formerly called Barrel Fermented Sauvignon Blanc.

### VINTAGE CONDITIONS

The season started off cooler and wetter than normal, this delayed flowering but also meant irrigation wasn't required until January. The vines found balance driving deep into the soil to find water. Sauvignon canopies remained healthy and vibrant with shoot thinning helping to 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

13.0

pH

3.27

Acidity

6.1

### VINIFICATION DETAILS

Fresh juice was settled after a gentle pressing. All Greystone's Sauvignon is fermented in old French oak barrels with wild yeast, taking six months to get through to dryness which provides layers and complexity. The wine was allowed to go through 50% malolactic fermentation before it was racked out of barrels for blending. Estate bottled without fining.

### 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 Valley



Vegan

Yes