

PINOT NOIR, GREYSTONE

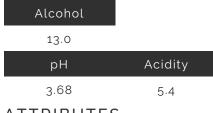
2017

GREYSTONE

Vintage



TECHNICAL ANALYSIS



ATTRIBUTES

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.

Origin		Malolactic Fermentation	Bottle Size	V egetarian
New Zealand	Pinot Noir	Yes	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Dom Maxwell		Screw top	North Canterbury	Yes