

PINOT NOIR, GREYSTONE

Vintage

2016



Greystone Pinot Noir is grown on limestone rich soils on north facing slopes.

TASTING NOTE

Deep dark plum colour with a nose of red and black cherry, plum and blue florals. Vineyard elements of spice and blue flowers shine through beautifully into the textural palate of boysenberry and ripened plum. Long fine-grained tannins threaded with subtle French oak and savoury notes support the fruit throughout. Full bodied, elegant, juicy and perfectly balanced.

VINTAGE CONDITIONS

An early start to the growing season with mild spring conditions encouraged good growth and excellent flowering. A warm dry summer and autumn gave very even ripening and extended hang time on the vine, producing ripe tannins and unhurried picking decisions.

VINIFICATION DETAILS

Hand sorted at the winery to retain the finest bunches, followed by traditional winemaking, wild fermentation and hand plunging. Low levels of whole bunch provide complexity and layers. Naturally fermented on skins for just under one month, providing tannin, flavour and colour to each small batch. Gently pressed to French oak barrels, 30% new, and aged without racking for 11 months. Bottled onsite without fining.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.54

Acidity

5.5

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes