

PINOT GRIS, GREYSTONE

Vintage

2023



From 2019 this cuvée with 5.6g/l RS will replace the two previous Pinot Gris, one 3.9g/l the other 12.0g/l, from Greystone.

TASTING NOTE

Light straw gold in colour with a full and inviting nose of nashi, baked apple and pastry. The palate offers mouth-filling flavours of baked quince, pear, baking spices and subtle vanilla pod. A long and textural wine with a salivating finish.

VINTAGE CONDITIONS

The 2022 growing season started cool and cloudy which led to a reduction in flowering & fruit set meaning lower than average yields. An inclement summer presented challenges throughout the growing season, however with attention to detail in the vineyards & our organic vines ability to naturally combat seasonal variation we were able to ripen the fruit evenly & harvest clean fruit showing great concentration and beautiful acidity. Fruit was harvested in the cool of the early morning to retain freshness and acidity.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.73

Acidity

6.3

VINIFICATION DETAILS

Picking decisions were taken to maximise fruit expression whilst still maintaining the delicate balance between ripeness & acidity. The fruit was gently pressed with only the free run juice going to tank & a small portion being run to neutral French oak barrels. A slow cool fermentation followed to ensure a purity of fruit & then aged on yeast lees for approximately 4 months to add texture and mouth feel. Both parcels of wine were then blended together adding different layers of texture & additional complexity to the finished wine before being estate bottled.

AWARDS

Vinous: 91 pts

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent

None



Closure

Screw top



Region

Waipara



Vegan

Yes