

PINOT GRIS, GREYSTONE

Vintage

2020



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

Elegant, finely balanced nose of rock melon, cloves and cinnamon. The palate shows plenty of green pear and apple, harmoniously intertwined with lees influenced brioche and fresh pastry flavours.

VINTAGE CONDITIONS

An excellent growing season and long ripening period coupled with careful bunch and shoot removal, resulted in beautiful fruit with balanced acidity, ripe skins and seeds. A dry autumn meant fruit stayed disease free and ripened evenly. Fruit was machine harvested in the cool of the early morning to retain freshness and acidity.

VINIFICATION DETAILS

Grapes are picked at relatively low brix for elegance and site expression for this dry style Pinot Gris. Pre-pressing maceration of 5 hours at ambient temperatures, before settling for two days. Fermentation, mainly in tank at low temperatures through to dryness, with minimal lees stirring post-ferment allows the minerality to feature and a 5% wild barrel fermentation adds different layers of texture and complexity. Bottled onsite without fining.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.5 5.6

pH Acidity

3.46 5.5

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes