

PINOT GRIS, GREYSTONE

Vintage

2019



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

A Pinot Gris with generous richness, flavour concentration and length. The acidity is balanced perfectly with a slight sweetness.

VINTAGE CONDITIONS

The season started cooler and wetter than average and flowering was impacted with smaller bunches of fewer berries, but greater intensity. Early shoot thinning put crop levels spot on, meaning no late thinning was required and the vines focused on ripening just what was left on the vine. 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 were pressed slowly over 4 hours before a light settle. The estate fermented both blocks together at cool temperatures through to a balanced off-dry style. Entirely tank fermented with five months on full yeast lees without stirring. Estate bottled without fining.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.5 6.8

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

North Canterbury



Vegan

Yes