

PINOT GRIS, GREYSTONE

Vintage

2018



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 2018 growing season was one of extremes with records set for significant rainfall in October and February balanced out by extreme heat in December and January.

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. A smaller portion was fermented in old French oak barrels and aged on full yeast lees for five months. Estate bottled without fining.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.5 12.0

pH Acidity

3.48 6.49

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