

RIESLING, GREYSTONE

Vintage

2019



The combination of clone 239 and rootstock Riparia Glorie is a winner on Greystone's clay and limestone soils.

TASTING NOTE

Fresh crisp acidity, with layered fruit flavours. Long, poised finish. The acidity is balanced perfectly with a medium 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 hand harvested in the cool of the early morning to retain freshness and acidity. This fruit comes from two clay blocks, one un-grafted.

VINIFICATION DETAILS

Each block was hand picked and whole bunch pressed separately before vinifying as individual lots. Fermentations were long and quite cool between 12 and 15°C. Judiciously-selected noble Botrytis bunches were included at between 5 and 10% of the overall fruit selection. Lots were blended together after five months on yeast lees, before estate bottling without fining.

TECHNICAL ANALYSIS

Alcohol Residual sugar

12.5 22.8

pH Acidity

2.95 6.9

AWARDS

Vinous: 91 pts

ATTRIBUTES



Origin

New Zealand



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes