

GREYWACKE

GREYWACKE CHARDONNAY 2021

TASTING NOTE A virtual marmalade of pink grapefruit and limes, with a dash of stem ginger and orange zest. Tropical aromas of mango and pineapple merge with the bright citrus notes and mingle with an earthy mealiness reminiscent of petrichor (summer rain on dry ground). Greywacke Chardonnay has a unique and seductive sweet-savoury combination that carries through onto a wonderfully dry, flinty palate. A wine of incredible concentration, tight structure and excellent ageing potential.

VITICULTURE The grapes for this wine are primarily the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity; the balance is Clone 95. The majority of fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, with the remainder coming from Renwick and Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The vineyards were mostly trained using a two-cane VSP (vertical shoot positioning) trellis, with the balance on the divided Scott Henry canopy management system.

WINEMAKING The vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. Some of the fruit was pressed directly to barrel, the balance was lightly settled and then racked to barrel.

The juice went through a natural indigenous yeast fermentation in French oak barriques (20% new), with the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was transferred out of oak after 11 months and bottled in October 2022 with alcohol 14.6%, pH 3.33 and acidity of 5.9 g/l.

