

GREYWACKE

GREYWACKE **PINOT GRIS** 2022

TASTING NOTE Sweet aromas of golden pears, juicy figs, dried apricots and poached nectarines are infused with chamomile flower and hints of lanolin. The palate is inviting and lush with flavours of spiced quince, rock melon and lychee, highlighted with a twist of lemon zest. Greywacke Pinot Gris is an opulent, off-dry expression that celebrates the layers of flavour naturally afforded by the variety.

VITICULTURE The fruit was grown in two vineyards near Renwick, both of which are on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The 13-year-old 'River Block' is planted to the Entav 52 and 53 clones (known for their small bunch and berry size) and the 'Restaurant Block' is largely 25-year-old vines of the Lincoln Berry-Smith clone, with a smaller parcel of young 457 clone. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Clones 52, 53 and 457 were harvested March 13 and the Lincoln Berry-Smith came in ten days later. All clones were hand-picked at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast.

Towards the end of ferment, all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9.3 g/l residual sugar. The blended wine was then filled into old barrels, where it remained on yeast lees for a further six months, prior to bottling in January 2022, with alcohol 14.4%, pH 3.32 and acidity 5.6 g/l.

