

GREYWACKE

GREYWACKE **RIESLING** 2022

TASTING NOTE An uplifting array of florals combine with crunchy red apple, cranberries and freshly squeezed lemonade. Off-dry in style, the silken palate is bursting with nectarine, mandarin and lemon blossom flavours, with hints of vanilla bean and star anise. A racy backbone of acidity proves the perfect juxtaposition to the wine's generous aromatics and lingering complex finish.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley, on gravelly clay-loam soils. Conditions here are more typical of the Southern Valleys than the Wairau plains. This 26-year-old BioGro certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING Fruit was hand-picked on the morning of 5 April at moderate ripeness levels, capturing the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in stainless steel using cultured yeast and the balance was filled into old French oak barriques, where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation, all the wine was transferred to stainless steel where the fermentation was stopped, retaining 19 g/l residual sugar. The blended wine was filled into old barrels, where it remained on yeast lees for a further five months, prior to bottling in late January 2023 with alcohol 12.1%, pH 2.98 and acidity of 7.6 g/l.

