

GREYWACKE

GREYWACKE **PINOT GRIS** 2023

TASTING NOTE Imagine a curious concoction of fresh nashi pear, sticky gingerbread and crystallised orange peel – drizzled with alpine honey and infused with delicate white floral fragrance. An exotic mélange with a tangy citrus palate, brimming with sweet mandarin marmalade and focused by vibrant acidity. Greywacke Pinot Gris is ripe, opulent and 'old-world' in style, with an off-dry finish that adds weight to its lingering palate.

VITICULTURE The fruit was grown in two vineyards in the central Wairau Plains near Renwick and one in the lower Waihopai Valley, all of which are on young alluvial soils containing high proportions of greywacke river stones. Near Renwick, the 'River Block' is planted to the clones 52 and 53 and the 'Restaurant Block' contains a small plot of clone 457. The lower Waihopai vineyard is planted with clones 7A and 2/21. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Clones 52, 53 and 457 were harvested March 23 and the Waihopai block came in three weeks later. The fruit was 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 fermentation, all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 12 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months. It was bottled on January 26, with alcohol 14.1%, pH 3.45 and acidity 5.2 g/l.

