

GREYWACKE

GREYWACKE **BOTRYTIS** PINOT GRIS 2025

TASTING NOTE A richly aromatic wine conjuring thoughts of bread and butter pudding scented with cinnamon and freshly grated nutmeg, oven-baked and drizzled with crème anglaise. This spicy bouquet is laced with heady notes of satsuma mandarin peel and stem ginger. Exotic baklava-like flavours mingle with sun-dried fig and apricot in an evocative Eastern Mediterranean mélange. A voluptuous, honeyed expression of Pinot Gris that is both succulent and textural, lifted by a refreshing spine of acidity and a zesty citrus finish.

VITICULTURE The grapes were grown in Falveys Vineyard, a 22-year-old vineyard on gravelly, clay-loam soils on the valley floor of the Omaka Valley. The botrytis-affected fruit was exclusively the GM2-15 clone. All the vines were spur-pruned and trained on a vertical trellis. The vineyard was hand-harvested on 3 June, averaging 35 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using a very long, low maceration press cycle. The juice was cold-settled and then racked to fermentation vessels. A quarter of the juice was fermented with indigenous yeast in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. The fermentations were stopped at the end of July, with the finished blend averaging 130 g/l residual sugar.

After fermentation the wine was all filled to old French oak barriques, where it remained on yeast lees for a further four months, prior to bottling in January 2026, with an alcohol of 12.8%, pH 3.66 and acidity of 7.1 g/l.

