Greystone

2025 Organic Pinot Gris

Greystone draws its name from the unique limestone conglomerate that we find as the bedrock on which our vine roots grow in. A limestone mix of fossils, sea shells and small pebbles that have been fused together through the seismic movement of North Canterbury. Over time this ancient seabed has been pushed and folded upwards to form the Teviotdale Hills.

Pinot Noir famously loves soils with limestone and thus different clones, aspects and blocks were planted to see what was capable from this bare land. As the soil changes down the slope we've also planted Chardonnay and Pinot Gris.

"Elegantly complex and enticing, the bouquet reveals poached pear, citrus peel, fig, biscotti, and subtle savoury notes, leading to a wonderfully weighted palate that's succulent and fleshy. Splendidly balanced by juicy acidity, making it flavoursome and highly enjoyable." - Sam Kim

VITICULTURIST'S NOTES

Our Pinot Gris is grown on the flat blocks at the west of the vineyard, on windblown loess and clay soils. Here we grow two Pinot Gris clones 2/15 and 2/21, originally from Giesenheim. The growing season started with crisp Spring mornings, limiting bunches per vine, progressing then into a dry summer with frequent strong Nor West winds – bringing warm and drying winds to North Canterbury. These low yields and dry conditions led to a high quality harvest at the vineyard with settled weather allowing for gradual and even ripening of fruit. Each Pinot Gris block was hand picked in the cool of the autumn morning for retention of freshness of fruit.

WINEMAKER'S NOTES

Picking decisions were taken to maximize fruit expression whilst still maintaining the delicate balance between ripeness & acidity. The fruit was gently pressed with only the free run juice going to tank & a small portion being run to neutral French oak barrels. A slow cool fermentation followed to ensure a purity of fruit & then aged on yeast lees for approximately 6 months to add texture and mouth feel. Both parcels of wine were then blended together adding different layers of texture & additional complexity to the finished wine before being estate bottled here at the Greystone vineyard.

TECHNICAL DATA

Pick Date	09.04.25 - 12.04.25
Bottling Date	17.11.25
Elevage	6 months
Style	Dry
Soil	Windblown Loess & Clay
Vessel	96% Stainless Steel 4% Aged Oak Barriques
Varieties	Pinot Gris
Total Acidity	6.24 g/L
pH	3.27
Alcohol	13.5%
Vegan	

ACCOLADES

★★★★★ - Michael Cooper
★★★★★ - Sam Kim, Wine Orbit
93 Points - Cameron Douglas
93 Points - Candice Chow



THOMAS · FAMILY · WINES

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