

Greystone

2024 Organic Syrah

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 Riesling.

Vibrant aromatics of blackcurrant, white pepper, subtle smoke and full red fruits with a vivid colour. The palate is full and spicy, with tightly knit tannins through concentrated fruit flavours. A sustained finish drinking well now and will reward cellaring!

VITICULTURIST'S NOTES

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.

WINEMAKER'S NOTES

After picking from the NW facing slope, the fruit was allowed to naturally warm up taking several days for fermentation to start, bringing complexity to the wine. Gentle hand plunging daily has brought lovely structure to the wine. The young wine was pressed into French Oak Burgundy barriques (228 Litres) where it is slowly matured over the following 15 months. Estate bottled unfiltered and unfiltered. Very limited quantity bottled.

TECHNICAL DATA

Pick Date	5.4.24
Bottling Date	24.9.25
Elevage	16 months
Vessel	French Oak Barrique
Varieties	100% Syrah
Total Acidity	5.91 g/L
pH	3.51
Alcohol	13.5%
Vegan	
Single Block	

