



Greystone

2019
Organic Chardonnay

Pale lemon colour. Aromatics of brioche, roasted cashew and corn husk. Underpinned by lime zest, fennel fronds, & pink grapefruit. Palate is expansive & rich, crisp citrus zing and generous finish with signature fine-grained oak.

VITICULTURIST'S NOTES

2019 was a small year for Chardonnay, due to limited flowering which required careful shoot selection and meticulous canopy management, allowing the best fruit to ripen over a settled autumn. Organically managed, the combination of undervine cultivation and fewer irrigation cycles has driven the Chardonnay roots deep into the soil.

Our Chardonnay is a blend of two main vineyard blocks. One block is limestone dominant, while the other is clay. The two clones, Mendoza & Clone 95, flourish differently in both blocks. Mendoza is the cornerstone of our Chardonnay. The clone is known for its small, open grape bunches, intense fruit-driven flavours and chalky minerality.

WINEMAKER'S NOTES

We hand-picked our Chardonnay blocks and processed without the use of additives. We pressed our Limestone block as whole bunches and pressed our Clay block after foot crushing. Each block was fermented separately in French oak barriques without

intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 10 months before estate bottled without fining.

ACCOLADES

5 Stars Wine Orbit (Sam Kim)
93 Points James Suckling
96 Points Cameron Douglas MS
5 Stars Raymond Chan Wine Reviews
95pts Bob Campbell MW



TECHNICAL DATA

Pick Date

Hand picked
20/03/19
—9/04/19

Whole Bunch

85% Whole
Bunch Press

Vessel

20% New French
Oak Barriques

Maceration

15% Foot Crushed
& Soaked (5hrs)

Elevage

10 months

Soil

Calcareous Clay
& Limestone

Clones

B95/548/15
2/23/Mendoza

Yeast

Wild

Vegan

Total Acidity

5.7 g/L

pH

3.41

Alcohol

13.5%

