



Greystone

2020
Organic Pétillant Naturel

Crisp and aromatic on the nose – fresh lemon and feijoa along with cream and a subtle baking spice mix of cloves and cinnamon. There is no added sulphur. Unfined, unfiltered, not disgorged & bottled on site.

VITICULTURIST'S NOTES

The fruit for this wine comes from the highest Riesling block in the Greystone Vineyard. It is exposed to high winds and a narrow topsoil before hitting limestone rock. The wind stress produces fruit with intensity and purity while the limestone brings a fine mineral length to the flavour profile.

Fastidious bunch thinning and positioning ensured each bunch had its own space to ripen in to achieve full flavour while a heavy leaf pluck on the afternoon side helped develop tropical notes in the fruit.

WINEMAKER'S NOTES

After hand picking we chilled and settled the fresh juice for two days to ensure purity of flavour. Fermentation lasted until 17 g/L natural residual sugar was remaining. We then estate bottled without filtration or sulphur and allowed the fermentation

to continue in bottle until completely dry. The wine was not disgorged prior to release as we found this aided flavour richness but it does mean some natural sediment will occur. Fresh, dry and with a persistent and fine mousse. No added sulphur.

ACCOLADES

TBC



TECHNICAL DATA

Pick Date 23/3/20	Not Disgorged
Style Dry Sparkling	No Added Sulphur
Bottling Date 28/7/20	Soil Limestone
Elevage 4 months	Vegan
Total Acidity	9.9g/L
pH	2.75
Alcohol	12.0%
Residual Sugar	1.37g/L



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