



# Greystone

2020  
Organic Pinot Gris

*Elegant, finely balanced nose of nashi, rock melon, cloves and cinnamon. Palate shows plenty of green pear and apple, harmoniously intertwined with lees influenced brioche and fresh pastry flavours.*

#### VITICULTURIST'S NOTES

Wind-blown loess over clay and limestone deposits, sit on the gentle North West facing slopes of the vineyard. An excellent growing season and long ripening period coupled with careful bunch and shoot removal, resulted in beautiful fruit with balanced acidity, ripe skins and seeds.

A dry autumn meant fruit stayed disease free and ripened evenly. Fruit was machine harvested in the cool of the early morning to retain freshness and acidity.

#### WINEMAKER'S NOTES

Picked at relatively low brix for elegance and site expression, this is a dry style Pinot Gris. Pre-pressing maceration of 5 hours at ambient temperatures, before settling for two days. Fermented mainly in tank at

low temperatures through to dryness. Minimal lees stirring post-ferment allows the minerality to feature and a 5% wild barrel fermentation adds different layers of texture and complexity. Bottled onsite without fining.

#### ACCOLADES

5 Stars-18/20- Raymond Chan  
95 pts Cam Douglas MS  
94 pts Sam Kim Wine Orbit  
5 Stars Michael Cooper



#### TECHNICAL DATA

**Pick Date**  
1/4/2020

**Elevage**  
5 months

**Style**  
Dry

**Soil**  
Omih Clay  
Limestone Mix

**Vessel**  
95% tank and 5%  
old barrel

**Vegan**

**Total Acidity**

5.52 g/L

**pH**

3.46

**Alcohol**

13.5%

**Residual Sugar**

5.6 g/L

