



Greystone

2018
Organic Pinot Noir

A Pinot Noir with generous richness & flavor concentration. Layers of ripe fruit, floral and spice with a gentle tannin line. Unfined and bottled on site.

VITICULTURIST'S NOTES

The first week of November and the month of December were very hot and dry - perfect conditions for flowering. The vines produced a solid crop with large bunches. Careful leaf plucking to open the canopy and significant bunch thinning was required to ensure

quality targets were met. Rain in January and February gave the soils a top up and ensured canopies stayed healthy. Overall one of the warmest seasons of the last 10 years produced beautiful, healthy Pinot bunches with great flavour intensity.

WINEMAKER'S NOTES

Our approach is simple and traditional. After careful hand picking and sorting each batch of Pinot Noir was allowed to soak on skins at ambient temperatures before going through wild fermentation. We gently hand plunged each vat daily before pressing to French oak

barriques after one month maceration. Each barrel goes through a natural malo-lactic fermentation the following Summer, before blending and bottling 12 months after harvest.

ACCOLADES

95 Points - Cameron Douglas MS
95 Points - Sam Kim Wineorbit.com
5 Stars - Raymond Chan Wine Reviews
93 Points Bob Campbell MW



TECHNICAL DATA

Hand Picked

Elevage
11 months

Clones
115/667/777/5

Vessel
Oak Barriques
French 30% New

Soil

Clay Over
Limestone

Whole Bunch
10%

Wild Yeast

Vegan

Total Acidity 5.64 g/L

pH 3.76

Alcohol 13.5%

