



*Double Gold – Six Nations Wine  
Challenge 2019  
90 Points – James Suckling  
95 Points – Bob Campbell MW*

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## GREYSTONE ORGANIC RIESLING 2018

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Lime blossom, peach and red apple on the nose with a long, flavoursome palate of honeydew, pink grapefruit and quince.

### VITICULTURIST'S NOTES

The 2018 growing season produced some classical North Canterbury Riesling. A dry, warm flowering produced full bunches and careful canopy management throughout a hot January enabled fruit to ripen fully. Early, meticulous shoot thinning and careful bunch selection ensured only the best fruit made it through to harvest. Our hillside blocks planted at the top of Greystone excelled again, producing small bunches with lovely intensity of fruit flavour, elegance and minerality. The combination of clone 239 and rootstock Riparia Glorie is a winner on these clay & limestone soils.

**Picking Date:** 14 April – 17 April | **Brix:** 24.05 | **pH:** 3.14  
| **TA:** 8.17g/L

### WINEMAKER'S NOTES

We hand picked and whole bunch pressed each block separately before vinifying as Individual lots. Fermentations were long and quite cool between 12 and 15 degrees. Judiciously selected noble Botrytis bunches were Included at between 5 and 10% of the overall fruit selection. Lots were blended together after five months on yeast lees, before estate bottling without fining.

**TA:** 7.5g/L | **pH:** 3.03 | **Alcohol:** 13.0% |  
**RS** 23.2g/L