



Greystone

2019
Organic Sauvignon Blanc

Ripe peach, apricot and nectarine flesh aromas with delicate floral highlights. Palate is generous with luscious fruits, creamy texture and a defined finish. Well-rounded, structured and unique style.

VITICULTURIST'S NOTES

The season started off cooler and wetter than normal, this delayed flowering but also meant irrigation wasn't required until January. The vines found balance driving deep into the soil to find water. Sauvignon canopies remained healthy and vibrant with shoot thinning help open the canopy and

allow sunlight and air flow. Leaf plucking helped ripen the skin phenolics and bring a crunchiness and tropical flavour with baking spices to the Loire clones. This organic fruit shows great resilience and a natural disease tolerance.

WINEMAKER'S NOTES

We settled the fresh juice after a gentle pressing. We ferment all of our Sauvignon in old French Oak barrels with wild yeast taking six months to get through to dryness. This prolonged fermentation provides layers

and complexity. We allow the wine to go through 50% MLF before we rack out of barrels for blending. This organic wine was estate bottled without fining.

ACCOLADES

5 Stars - Winestate Magazine (Michael Cooper)
95pts - 'Outstanding' - Cam Douglas MS
5 Stars - Raymond Chan Wine Reviews
Gold Medal NZ International Wine Show
Gold Medal Global Masters Sauvignon Blanc



TECHNICAL DATA

Pick Date
30/03/19
—05/04/19

Elevage
8 months

Vessel
100% Old French
Oak Barriques

Soil
Wind Blown
Loess Over Clay

Clones
376/530/MS

Yeast Wild

Vegan

Total Acidity

6.14g/L

pH

3.27

Alcohol

13.0%

