



# Greystone

2019 *Organic*  
Vineyard Ferment  
Pinot Noir

*Graceful, pure & enchanting in the mouth with fine, silky tannins & a freshness that belies the density on the finish. Delicate nose of chalky petrichor, cinnamon and cigarbox spice with length, minerality & dark berries on the palate.*

## VITICULTURIST'S NOTES

Spring rain cooled the soil & gave our vines a slow start this season. Flowering wasn't ideal, leading to small bunches & lots of leaf growth so it needed extensive canopy work to ensure even ripening. Summer came through in the new year with a particularly dry & hot February,

bringing us into harvest with pristine fruit that had great concentration, but very small volumes. Our Vineyard Ferment is made from Dijon clones 115, 667, and 777 on our north facing clay slopes. All organically managed and hand harvested - Mike

## WINEMAKER'S NOTES

Hand picked and fermented outside in the vineyard rows where the fruit was grown. We use a separate destemmer, that lives in the vineyard, so the fruit never left the rows. We allow the fruit to start fermentation in its own time and respond to the rhythm of the season. Therefore the fermentations are driven not only by indigenous vineyard yeast but

also the ambient temperatures. So we are extending the vintage influence on the wine itself. We gently hand plunge the vats once per day and then allow a short maceration post-ferment for balance and harmony. The young wine is then aged for 15 months in aged oak barrels before being estate bottled - unfiltered and unfiltered - Dom

## TECHNICAL DATA

Hand Picked

Elevage  
15 months

Clones  
Dijon 115, 667, 777

100% Aged Oak  
Barriques

Unfiltered & unfiltered

Soil  
Clay Over  
Limestone

Whole Bunch  
20.4%

Wild Yeast

Vegan

Total Acidity 5.28 g/L

pH 3.67

Alcohol 13.5%

