



Greystone

2020 *Organic*
Vineyard Ferment
Pinot Noir

Rolls out of glass with lift and complexity of Indian spices (cumin, turmeric), sandalwood, berry and herbs. Palate is exquisite and long with delicacy and tension. Flow of cherry and red berry wrapped in earth and mild char.

VITICULTURIST'S NOTES

"A warm, wet spring gave our vines a great start to the season. This warm weather continued through to flowering and the rain dried up for a great fruitset. Careful hand management helped create an open vineyard canopy to ensure airflow and sunlight into the fruit zone

Summer came through in the new year with a particularly dry & hot February, bringing us into harvest with pristine fruit that had great concentration, complexity and even ripening. Our Vineyard Ferment is made from Dijon clones 115, 667, and 777 on our north facing clay slopes. All organically managed and hand harvested.

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

ACCOLADES
5 Stars Michael Cooper



TECHNICAL DATA

Hand Picked	Soil Clay Over Limestone
Elevage 15 months	Whole Bunch 15%
Clones Dijon 115, 667, 777	Wild Yeast
100% Aged Oak Barriques	Vegan
Unfined & unfiltered	

Total Acidity 4.88g/L

pH 3.87

Alcohol 13 %

