

GREYWACKE

GREYWACKE **BOTRYTIS PINOT GRIS** 2023

TASTING NOTE A patisserie-like mélange conjuring notions of a luscious cardamon-infused crème brûlée with honeyed biscotti. The silken palate is layered with poached quince, praline and dark orange marmalade – a lavish, concentrated interpretation of the pinot gris grape, with a spine of acidity that gives vibrancy and balance to its succulent, mouth-filling finish.

VITICULTURE The grapes were grown in the 'Restaurant Block' near Renwick, a 27-year-old vineyard in the central Wairau Plains, with young alluvial soils containing high proportions of greywacke river stones. The botrytis-affected fruit was exclusively the Lincoln Berrysmith clone. All the vines were trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested on 15 May, averaging 33.5 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using a very long, low maceration press cycle. The juice was cold-settled and then racked to fermentation vessels. A quarter of the juice was fermented with indigenous yeast in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. The fermentations were stopped at the end of July, with the finished blend averaging 92 g/l residual sugar.

After fermentation the wine was all filled to old French oak barriques, where it remained on yeast lees for a further four months, prior to bottling in January 2024, with an alcohol of 13.5%, pH 3.70 and acidity of 7.8 g/l.

