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## GREYSTONE PINOT NOIR 2016

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Deep dark plum colour with a nose of red and black cherry, plum and blue florals. Vineyard elements of spice and blue flowers shine through beautifully into the textural palate of boysenberry and ripened plum. Long fine-grained tannins threaded with subtle French oak and savory notes support the fruit throughout. Full bodied, elegant, juicy and perfectly balanced.

### VITICULTURIST'S NOTES

Greystone Pinot Noir is grown on limestone rich soils on north facing slopes. An early start to the growing season with mild spring conditions encouraged good growth and excellent flowering. A warm dry summer and autumn gave very even ripening and extended hang time on the vine producing very ripe tannins and unhurried picking decisions.

**Hand-Picked:** 23 March-20 April 2016

**Brix:** 23.0-25.2 | **TA:** 6.35-7.88 | **pH:** 3.31-3.50

### WINEMAKER'S NOTES

Hand sorted at the winery to retain the finest bunches, followed by traditional winemaking, wild fermentation and hand plunging. Low levels of whole bunch provide complexity and layers. Naturally fermented on skins for just under one month, providing tannin, flavour and colour to each small batch. Gently pressed to French oak barrels, 30% new, and aged without racking for 11 months. Bottled onsite without fining.

**TA:** 5.50g/L | **pH:** 3.54 | **Alcohol:** 14%