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# GREYSTONE ORGANIC PINOT NOIR 2017

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Dark crimson in colour with a delicate nose of both red and black wild berries, and our signature savoury flavours. The palate is full, structured with fine tannins and juicy acidity.

## VITICULTURIST'S NOTES

Greystone Pinot Noir is grown on limestone rich soils on north facing slopes. The 2017 growing season followed on from a 12 months drought in North Canterbury. The spring was warm, windy and frost free. Excellent conditions over flowering led to even fruit set and a good number of bunches. Just before vintage was ready to begin two tropical cyclones spun down from the north and created very wet, warm conditions for a period of weeks. Unlike 2014, once the cyclones passed the weather dried up and harvest was able to continue unimpeded by rain.

**Hand-Picked:** 4 April 2017 – 2 May 2017 | **Brix:** 22.7 | **TA:** 7.48 | **pH:** 3.41

## WINEMAKER'S NOTES

We hand-picked our Pinot Noir based on ripeness and tannin maturity, then hand-sorted in the winery before a wild fermentation. A portion of this Pinot Noir was fermented in the vineyard and blended in the winery. Gently pressed into French oak barrels and matured for 10 months before estate bottling without fining.

**This wine is certified organic by Asure Quality. NZ-BIO-002.**

**TA:** 5.39g/L | **pH:** 3.68 | **Alcohol:** 13.0%

93 Points – Bob Campbell  
(Master of Wine)

94 Points – James Suckling

92 Points – Wine Advocate

95 Points – Sam Kim (Wine Orbit)