

GREYWACKE

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TASTING NOTE Jasmine, honeydew melon, Granny Smith apples and lemon zest combine with steely anise-like notes and sweet frangipani blossom to create a vibrant and wildly fragrant bouquet. Silky and textural on the palate, with layers of honeysuckle, citrus peel and juicy stone-fruit flavours. An age-worthy and luscious, off-dry style with zesty acidity and a seam of minerality that provides drive to the long, elegant finish.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley, on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 25-year-old BioGro certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in stainless steel using cultured yeast and the balance was filled into old French oak barriques, where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation, all the wine was transferred to stainless steel where the fermentation was stopped, retaining 18.6 g/l residual sugar. The blended wine was filled into old barrels, where it remained on yeast lees for a further six months, prior to bottling in March 2022 with alcohol 11.7%, pH 2.89 and acidity of 7.6 g/l.

