



Greystone Riesling 2011

This off-dry Riesling is light lemon in colour and displays lovely aromas of mild passionfruit, apricot, citrus and elderflower. These aromas flow through to the palate along with hints of bush honey, mandarin, lime and pink grapefruit. The Riesling from this block shows a mineral character and a hint of spice.

Viticulturist's Notes

The majority of fruit for this wine was selected off our Block 11- a hillside block which experiences a very long growing season, allowing us to hang the fruit out well into the depths of Autumn. Careful bunch selection at harvest has given us only the cleanest and ripest fruit. Density 2500 vines/Ha.

Winemaker's Notes

Our Riesling was whole bunch pressed and settled cold before a cool fermentation, entirely in stainless steel tanks. The 239 clone gave us beautiful flavours in the vineyard, which has translated into pure floral characters in this year's Greystone Riesling. A small percentage of Botrytis was included in the 2011 harvest - due to favourable conditions for 'noble rot'. A short time on yeast lees, before filtration, has given us a smooth and enticing texture.

Date of Harvest 24 April 2011

Brix at Harvest 23.4

pH 3.21

Alcohol 11.5%

Cellaring 2011-2017