



Greystone Thomas Brothers' Pinot Noir 2013

Decanter Trophy winner for second year running - extremely limited release. Dom's tasting notes, "Dark, densely coloured wine with blackberry and clove aromatics. The palate moves from ripe red fruits to dark plum as it opens up in the glass, exhibiting a chalkiness which balances the rich fruit attractively. Showcases the clay over limestone site from which the wine is grown."

Date of Harvest: 27th March to 15th April 2013, Date of Bottling: 16th August 2014

PH 3.56, Alcohol 13.5%, Cellaring Cellar with confidence to 2030

Viticulturist's Notes

Just the third ever release of The Brothers' Reserve. The start of the 2012/2013 growing season had several significant frost events but being at an altitude of 130m the Brothers Reserve block was unaffected. A calm spring meant shoot growth and bunch development occurred in optimum conditions. Shoot thinning was conducted in mid spring to ensure well-spaced shoots and careful hand leaf removal on vines to allow dappled light in the fruit zone. This encouraged long slow ripening and the retention of natural acid. Clones CL5 and 115 planted on tight, free draining clays over bright white limestone subsoils lead to small bunches, tiny berries and great intensity and complexity in the resulting wine.

WINEMAKERS's Notes

All batches were carefully hand selected in the vineyard before being hand sorted again in the winery. Bunches were fully destemmed and whole berries were allowed to macerate cold before natural fermentation started. 25% of this wine is fermented in the vineyard where the grapes grew; ensuring a genuine wild vineyard yeast fermentation. A very gentle approach to handling has ensured fine grained tannins integrated into the fruit profile of the wine. We allowed the young wine to sit on skins for one month before a gentle press to French oak barrels. Our Brothers Reserve Pinot Noir matures for 15 months in 70% new French oak where it rests untouched. We bottle this wine without intervention – no fining, filtration or cold stabilisation.