



Greystone Pinot Noir 2014

New Release -Deep dark plum colour with a brooding nose of dark cherry, raspberry, leather, fennel and spices. The complexity of the nose leads beautifully into the detail of the palate – with chalky tannins and a long thread of acidity pushing through a long mouthfeel. Ripe cherry and red berry, savoury oak and a distinct minerality coat the wines structure core. Opens up wonderfully over time to reveal alluring florals and a svelte texture.

Date of Harvest: 25th March to 11th April 2014, Date of Bottling: 31st March 2015

PH 3.68, Alcohol 13.5%, Cellaring 2020+

- **Viticulturist's Notes**

Our Pinot Noir block is situated on the limestone rich slopes of the vineyard. The growing season for vintage 2014 was characterized by a frost free spring and then a cool autumn. Meticulous canopy management throughout the growing season and multiple hand picking passes at harvest helped to ensure we only delivered the best fruit to the winery.

- **WINEMAKERS's Notes**

We hand pick all of Pinot Noir during the early harvest period in Autumn. We then hand sort the fruit for a second time once it is in the winery. Our technique is very traditional in approach in the winery with only wild fermentations and hand plunging. In 2014 we used 10% whole bunch in the blend – contributing texture, tannin and aromatic presence. We allow our fermentations to get up to 33°C for full extraction of colour and tannin from the fruit. In 2014 we allowed the young wine to macerate for five weeks before a very gentle press into French oak barrels (30% new). Gentle pressing allows for a graceful and energetic wine. The wine matured for 11 months before blending and bottling without fining