



Greystone

2018
Organic Chardonnay

Aromatically inviting with golden kiwifruit, nashi with mild oak and coconut husk. The palate is full with generous flavours supported by fine grained oak phenolics and ripe acidity.

VITICULTURIST'S NOTES

2018 was a generous year for Chardonnay, with careful shoot selection and meticulous canopy management, the best fruit was able to ripen perfectly over the long warm autumn. Organically managed, the combination of undervine cultivation and longer irrigation cycles has driven the Chardonnay vine roots deep into the soil profile. Our Chardonnay wine is a blend of two vineyard

blocks. One block is limestone dominant, while the other is clay dominant. The two clones, Mendoza and Clone 95, flourish differently in both blocks. Mendoza is the cornerstone of our Chardonnay. The clone is known for its small, open grape bunches, intense fruit-driven flavours and chalky minerality.

WINEMAKER'S NOTES

We hand-picked our Chardonnay blocks and processed without the use of additives. We pressed our Limestone block as whole bunches and pressed our Clay block after foot crushing. Each block was fermented separately in French oak barriques without

intervention, allowing the wild yeasts and bacteria to perform primary and malo-lactic fermentation through to completion. Barrel aged for 11 months before tank aging for 3 months. Estate bottled without fining.

ACCOLADES

95 Points - Bob Campbell MW



TECHNICAL DATA

Pick Date 20/03/18 —12/04/18	Elevage 14 months
Whole Bunch 80% Whole Bunch Press	Soil Calcareous Clay & Limestone
Vessel French Oak Barriques	Clones B95/548/15 2/23/Mendoza
Maceration 15 Foot Crushed & Soaked (5hrs)	Yeast Wild Vegan

Total Acidity **6.08 g/L**

pH **3.49**

Alcohol **14.0%**



5915