

GREYWACKE

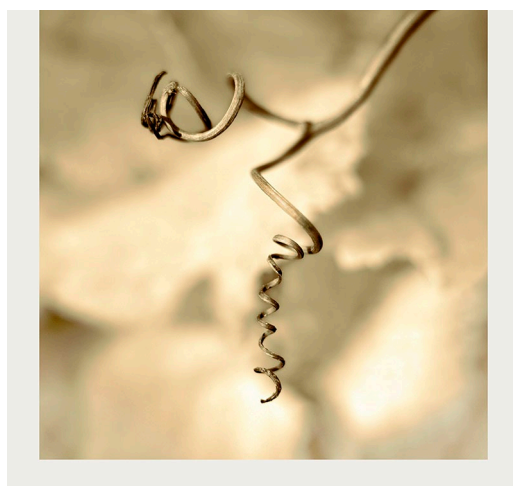
GREYWACKE **PINOT GRIS** 2024

TASTING NOTE Imagine the ultimate upside-down cake, with aromas of peaches and cream, vanilla pod and a sprinkling of demerara sugar. A richly scented bouquet with notes of Turkish delight and creaming soda adding further complexity. The lively palate is anchored by white nectarine, with succulent stone fruit flavours and a seam of minerality providing drive to the long, off-dry finish. Fragrant, generous and undoubtedly moreish.

VITICULTURE The fruit was grown in three vineyards, two in the central Wairau Plains and one in the upper Omaka Valley. Near Renwick, the River Block is planted with clones 52 and 53 and the Restaurant Block contains plots of clone 457 and Lincoln Berry Smith, both of which are on young alluvial soils containing high proportions of greywacke river stones. In the upper Omaka, Falveys vineyard is planted to clone GM2-15 and is grown on gravelly, clay-loam soils. All vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Hand-picking commenced in Restaurant Block on 15 March, concluding with Falveys on 4 April. The fruit was harvested at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9.2 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months. The wine was bottled on 28 January 2025, with alcohol 14.1%, pH 3.33 and acidity 5.4 g/l



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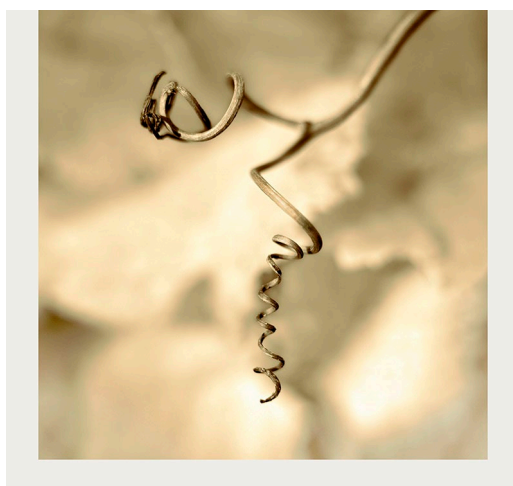
GREYWACKE **PINOT GRIS** 2023

TASTING NOTE Imagine a curious concoction of fresh nashi pear, sticky gingerbread and crystallised orange peel – drizzled with alpine honey and infused with delicate white floral fragrance. An exotic mélange with a tangy citrus palate, brimming with sweet mandarin marmalade and focused by vibrant acidity. Greywacke Pinot Gris is ripe, opulent and 'old-world' in style, with an off-dry finish that adds weight to its lingering palate.

VITICULTURE The fruit was grown in two vineyards in the central Wairau Plains near Renwick and one in the lower Waihopai Valley, all of which are on young alluvial soils containing high proportions of greywacke river stones. Near Renwick, the 'River Block' is planted to the clones 52 and 53 and the 'Restaurant Block' contains a small plot of clone 457. The lower Waihopai vineyard is planted with clones 7A and 2/21. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Clones 52, 53 and 457 were harvested March 23 and the Waihopai block came in three weeks later. The fruit was hand-picked at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast.

Towards the end of fermentation, all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 12 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months. It was bottled on January 26, with alcohol 14.1%, pH 3.45 and acidity 5.2 g/l.



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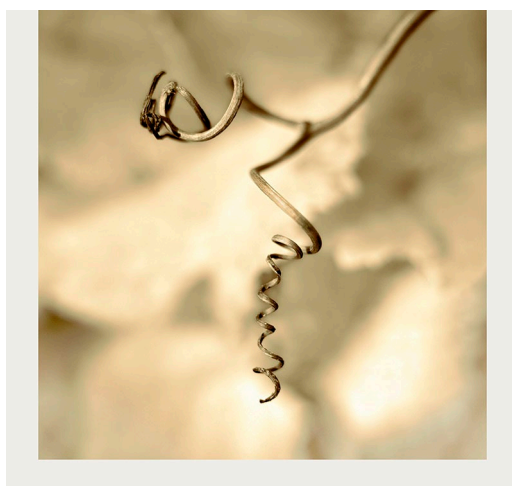
GREYWACKE **PINOT GRIS** 2022

TASTING NOTE An autumnal medley of yellow quince, kumquat and super-ripe oranges, lightly baked and sprinkled with tangelo zest and brown sugar. The palate is loaded with dark gingerbread and creme brûlée, with hints of jasmine blossom. Generous and captivating, Greywacke Pinot Gris is an opulent, old-world style of pinot gris with an off-dry finish that brings weight and balance to its long and driven palate.

VITICULTURE The fruit was grown in two vineyards near Renwick, both of which are on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The 14-year-old 'River Block' is planted to the Entav 52 and 53 clones (known for their small bunch and berry size) and the 'Restaurant Block' is largely 26-year-old vines of the Lincoln Berry-Smith clone, with a smaller parcel of young 457 clone. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Clones 52, 53 and 457 were harvested March 28 and the Lincoln Berry-Smith came in eight days later. All grapes were hand-picked at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast.

Towards the end of ferment, all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months. It was bottled on January 26, with alcohol 14.3%, pH 3.48 and acidity 5.8 g/l.



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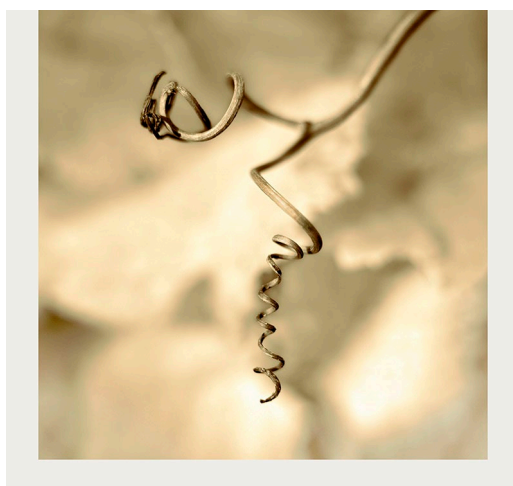
GREYWACKE **PINOT GRIS** 2021

TASTING NOTE Sweet aromas of golden pears, juicy figs, dried apricots and poached nectarines are infused with chamomile flower and hints of lanolin. The palate is inviting and lush with flavours of spiced quince, rock melon and lychee, highlighted with a twist of lemon zest. Greywacke Pinot Gris is an opulent, off-dry expression that celebrates the layers of flavour naturally afforded by the variety.

VITICULTURE The fruit was grown in two vineyards near Renwick, both of which are on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The 13-year-old 'River Block' is planted to the Entav 52 and 53 clones (known for their small bunch and berry size) and the 'Restaurant Block' is largely 25-year-old vines of the Lincoln Berry-Smith clone, with a smaller parcel of young 457 clone. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Clones 52, 53 and 457 were harvested March 13 and the Lincoln Berry-Smith came in ten days later. All clones were hand-picked at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast.

Towards the end of ferment, all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9.3 g/l residual sugar. The blended wine was then filled into old barrels, where it remained on yeast lees for a further six months, prior to bottling in January 2022, with alcohol 14.4%, pH 3.32 and acidity 5.6 g/l.



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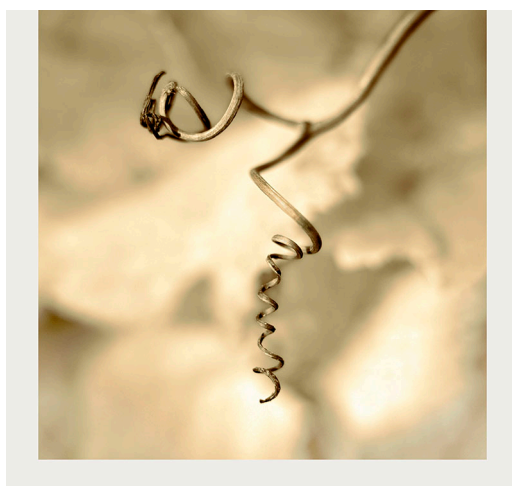
GREYWACKE **PINOT GRIS** 2020

TASTING NOTE Imagine a decadent sponge pudding, loaded with nashi pear and tree-ripened, golden quince. Oven-baked with a little wildflower honey, a dash of rosewater and the tiniest sprinkling of nutmeg. This is a ripe, opulent expression of the pinot gris grape, made in a luscious off-dry style, with considerable concentration and a long, textural finish.

VITICULTURE Much of the fruit for this wine was grown near Renwick on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones and planted with the Lincoln Berry-Smith clone. A smaller parcel of the Selection Oville clone was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils, typical of the Southern Valleys. Both vineyards are over 20 years old and trained to a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The two vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks, where the fermentations were stopped, retaining 9 g/l residual sugar. The blended wine was then filled into old barrels, where it remained on yeast lees for a further five months, prior to bottling in November 2020, with alcohol 14.2%, pH 3.38 and acidity 5.6 g/l.



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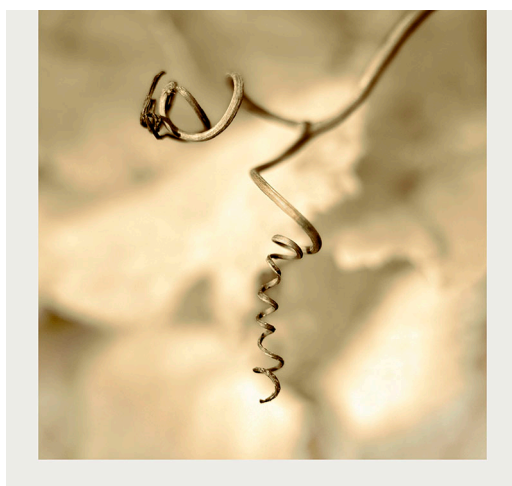
GREYWACKE **PINOT GRIS** 2019

TASTING NOTE Imagine a delicious autumnal dessert – honey-poached pear tart with a shortbread crust, topped with a cinnamon and brown sugar streusel and sprinkled with candied lemon rind. This is a ripe, opulent expression of the pinot gris grape, made in a luscious off-dry style, with considerable concentration and a long, textural finish.

VITICULTURE Much of the fruit for this wine is from the Entav 52 clone (known for its small bunch and berry size) and was grown at Riverbrook Vineyard in Rapaura, on young alluvial soils containing high proportions of greywacke river stones. A smaller parcel of the Selection Oville clone was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils, typical of the Southern Valleys. Both vineyards are about 20 years old, trained to a two-cane VSP (vertical shoot positioning) trellis and yielded an average of 6 tonnes per hectare.

WINEMAKING The two vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks, where the fermentations were stopped, retaining 9 g/l residual sugar. The blended wine was then filled into old barrels, where it remained on yeast lees for a further five months, prior to bottling in December 2019, with alcohol 14.5%, pH 3.33 and acidity 5.5 g/l.



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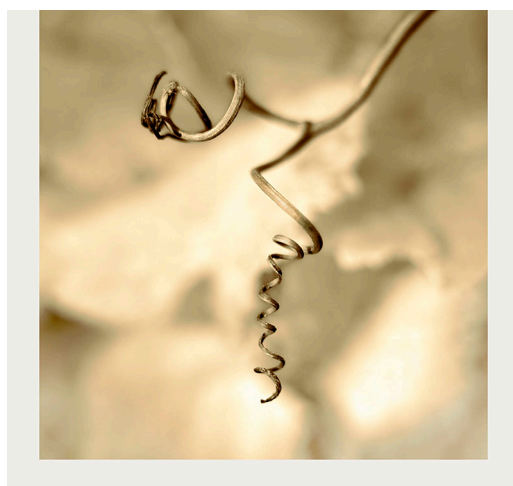
GREYWACKE **PINOT GRIS** 2018

TASTING NOTE Whiffs of a virtual cake shop: raspberry lamingtons, strawberry compote and vanilla cream, Turkish delight and candied quince, sticky figs and smoky manuka honey. The palate is silky and sumptuous – an off-dry, textural wine of intense richness, laced with a citrusy, sherbet-like zest.

VITICULTURE Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vineyards are trained on a two-cane VSP (vertical shoot positioning) trellis and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks, where the fermentations were stopped, retaining 11 g/l residual sugar. The blended wine was then filled into old barrels, remaining on yeast lees for a further five months, prior to bottling in November 2018 with alcohol 14.4%, pH 3.50 and acidity of 5.5 g/l.



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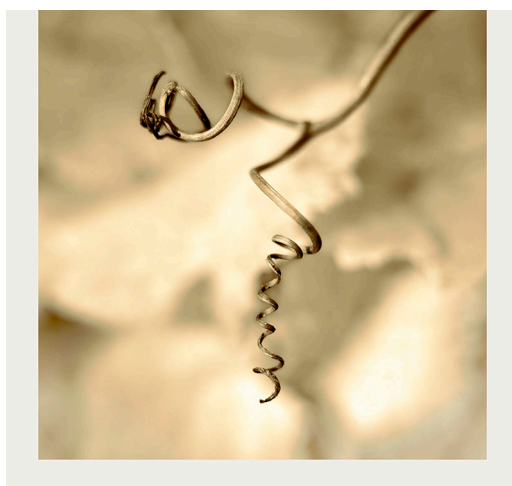
GREYWACKE **PINOT GRIS** 2017

TASTING NOTE A lush concoction of baked figs, poached pears and crystallised ginger drizzled with manuka honey and a light sprinkling of soft brown sugar. Greywacke Pinot Gris is a ripe, opulent expression of the variety made in a voluptuous off-dry style that has considerable concentration and a long, luscious finish.

VITICULTURE Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vineyards are trained on a two-cane VSP (vertical shoot positioning) trellis and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks where the fermentations were stopped, retaining 10 g/l residual sugar. The wine then spent a year on yeast lees (six months in old barrels and the remaining time in stainless steel tanks) prior to bottling in May 2018 with an alcohol of 14.4%, pH 3.30 and acidity of 5.7 g/l.



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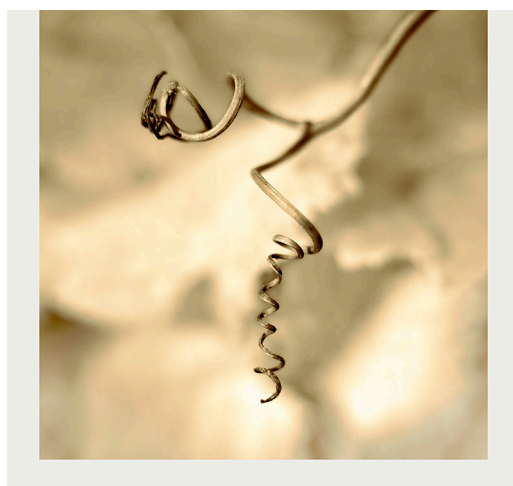
GREYWACKE **PINOT GRIS** 2016

TASTING NOTE An exotic Middle-Eastern mélange of poached quinces, sticky dates and tree-ripened figs, laced with vanilla bean, cardamom and hints of black licorice. This is a ripe, opulent expression of the pinot gris grape in a voluptuous off-dry style that has considerable concentration and a long, luscious finish.

VITICULTURE Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vineyards are trained on a two-cane VSP (vertical shoot positioning) trellis and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

Towards the end of fermentation all the wine was transferred to stainless steel tanks where the fermentations were stopped, retaining 10 g/l residual sugar. The wine then spent a year on yeast lees (seven months in old barrels and the remaining time in stainless steel tanks) prior to blending and bottling in April 2017 with an alcohol of 14.4%, pH 3.46 and acidity of 5.5 g/l.



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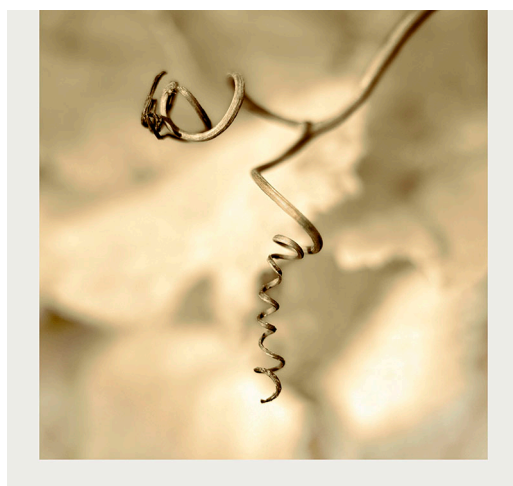
GREYWACKE **PINOT GRIS** 2015

TASTING NOTE An autumnal bake-up of soft sweet figs, poached pears and quince, scented with a hint of mulling spices, topped with almond crumble. An opulently ripe expression of the pinot gris grape with great texture and a luscious off-dry richness that finishes crisply with considerable power and length.

VITICULTURE Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice was allowed to undergo spontaneous indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

The fermentations were stopped to achieve an average of 8 g/l residual sugar in the final blend. The barrel fermented components remained in oak for seven months during which time a portion underwent malo-lactic fermentation. All the batches were kept on lees in stainless steel tanks for a further six months and the wine was then blended and bottled mid-2016 with an alcohol of 14.0%, pH 3.28 and acidity of 5.5 g/l.



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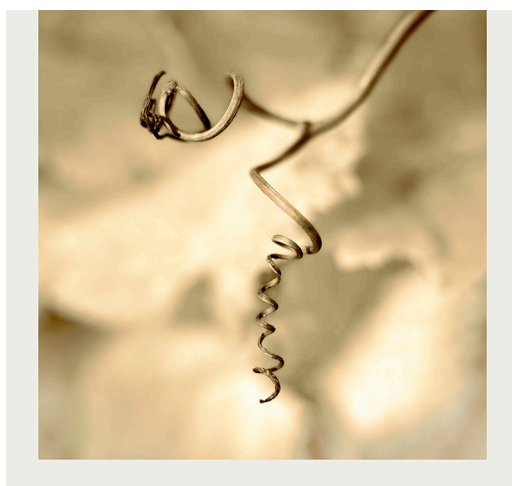
GREYWACKE **PINOT GRIS** 2014

TASTING NOTE A plush concoction of poached pears, red apples and quince jelly make for a rich aromatic profile with additional hints of honeysuckle and a cardamom-like spiciness. The palate has ample body, succulent ripeness and a herbal savouriness giving the wine an intriguing array of flavours in a supple, richly concentrated just off-dry style.

VITICULTURE Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. About half of the juice was fermented in stainless steel tanks and the balance was filled into old French oak barriques. Roughly 75% of the juice was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation all the wine was transferred to stainless steel tanks where the fermentations were stopped, retaining 8 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further six months, prior to bottling in December with an alcohol of 14.0%, pH 3.45 and acidity of 5.3 g/l.



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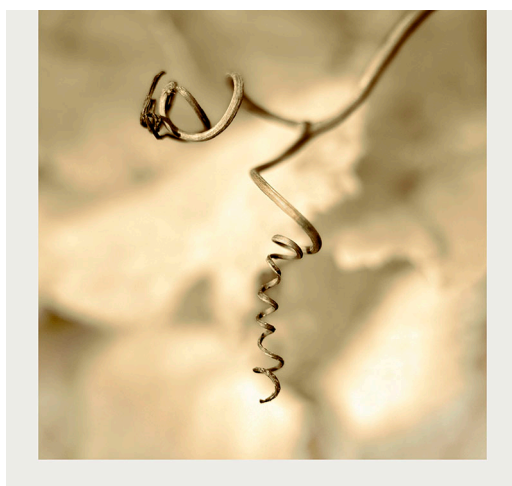
GREYWACKE **PINOT GRIS** 2013

TASTING NOTE Voluptuous aromatics that conjure thoughts of quince jam, peach skins and hard brown pears – ripe and rounded with a delicate lift of nutmeg and an earthy richness. A generous, fleshy style of pinot gris with great concentration and a long, luscious finish.

VITICULTURE Most of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. A portion of the juice was inoculated in stainless steel tanks 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 tanks where the fermentations were stopped, retaining 10 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further five months, prior to bottling in December with an alcohol of 14.0%, pH 3.38 and acidity of 5.4 g/l.



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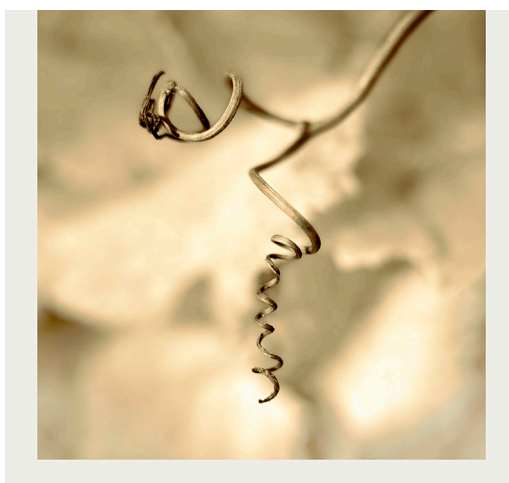
GREYWACKE **PINOT GRIS** 2012

TASTING NOTE Scents of a summer orchard: juicy nectarines, plump sun-dried apricots and tree-ripened lemons mingled with musky oriental spices. The palate is silky and sumptuous – warm honeyed stonefruit with almonds and shortcake. A lithe, textural wine of intense richness, laced with a citrusy, sherbet-like zest.

VITICULTURE Most of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank 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 a stainless steel tank where the fermentation was stopped, retaining 10 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further five months, prior to bottling in December with an alcohol of 14.0%, pH 3.40 and acidity of 6.0 g/l.



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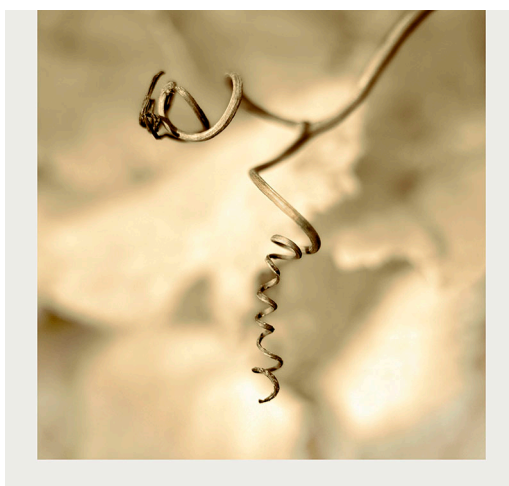
GREYWACKE **PINOT GRIS** 2011

TASTING NOTE A bowl of freshly picked stone fruit – fleshy white peaches, plump golden apricots and sun-ripened nectarines – a wine with rich, ripe aromas balanced by a floral purity. The palate is luscious and textural, reminiscent of homemade apple pie with rich buttery pastry and a faint hint of cinnamon. This is a wine with considerable depth and richness.

VITICULTURE Most of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank 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 a stainless steel tank where the fermentation was stopped, retaining 10 g/l residual sugar. The blended wine was then filled into old barrels where it remained on yeast lees for a further five months prior to bottling in December, with an alcohol of 14.0%, pH 3.25 and acidity of 6.2 g/l.



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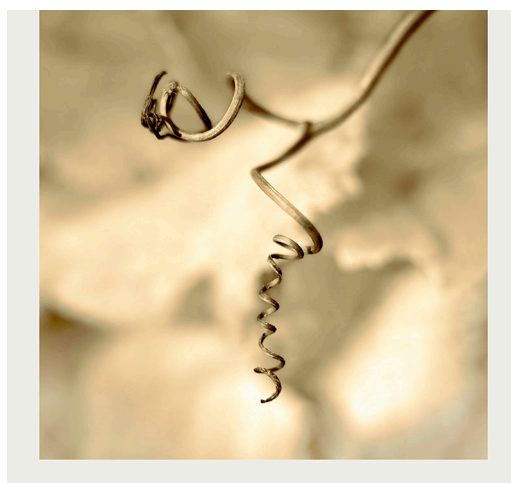
GREYWACKE **PINOT GRIS** 2010

TASTING NOTE Very ripe, concentrated fruit has created an opulent style, rich in aromas of yellow apples, nectarines and figs. The palate is generous and textural with flavours of freshly dried apricots and doughy wild fermentation complexity – a tangy, full-flavoured wine that finishes with a faint hint of sweetness.

VITICULTURE The fruit for this wine was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. The vines were a 50/50 mix of the Selection Oville and Mission clones, both of which have modest bunch and berry size. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis. Careful shoot and bunch thinning was carried out to produce a crop level of 7.5 tonnes/hectare.

WINEMAKING The two clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank 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 a stainless steel tank where the fermentation was stopped, retaining 8 g/l residual sugar. The blended wine was then filled into old barrels where it remained on yeast lees for a further four months prior to bottling in November, with an alcohol of 14.0%, pH 3.37 and acidity of 6.2 g/l.



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GREYWACKE **PINOT GRIS** 2009

TASTING NOTE The inaugural release of Greywacke Pinot Gris has aromas reminiscent of a delicious autumnal dessert – baked pears and yellow apples, lightly caramelised with shortbread and a sprinkling of pistachio. The palate is full of ripe fruit with rich savoury complexities – it's long and textural, finishing with a hint of sweetness.

VITICULTURE The fruit for this wine was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. The vines were a 50/50 mix of the Selection Oville and Mission clones, both of which have modest bunch and berry size. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis and careful shoot and bunch thinning was carried out to produce a crop level of 7.5 tonnes/hectare.

WINEMAKING The two clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank 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 old oak barrels where it was allowed to finish slowly with intermittent lees stirring. The fermentation was eventually stopped in July, retaining 8.5 g/l residual sugar and subsequently left on yeast lees for a further four months until blending in November. The wine was bottled in December with an alcohol of 14.5%, pH 3.67 and acidity of 5.5 g/l.

