

GREYWACKE

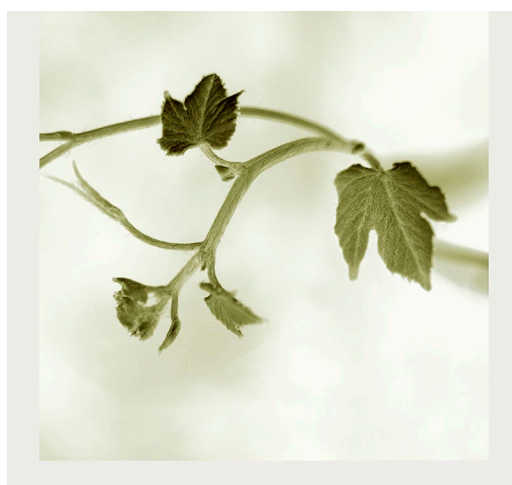
GREYWACKE **RIESLING** 2021

TASTING NOTE Jasmine, honeydew melon, Granny Smith apples and lemon zest combine with steely anise-like notes and sweet frangipani blossom to create a vibrant and wildly fragrant bouquet. Silky and textural on the palate, with layers of honeysuckle, citrus peel and juicy stone-fruit flavours. An age-worthy and luscious, off-dry style with zesty acidity and a seam of minerality that provides drive to the long, elegant finish.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley, on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 25-year-old BioGro certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in stainless steel 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 where the fermentation was stopped, retaining 18.6 g/l residual sugar. The blended wine was filled into old barrels, where it remained on yeast lees for a further six months, prior to bottling in March 2022 with alcohol 11.7%, pH 2.89 and acidity of 7.6 g/l.



GREYWACKE

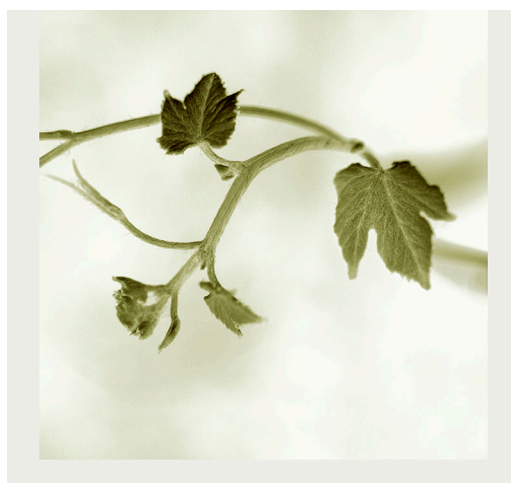
GREYWACKE **RIESLING** 2020

TASTING NOTE A highly fragrant, aromatic style, oozing the delicate perfume of lime flowers, the lusciousness of white-fleshed peach and the headiness of springtime jonquils. The palate provides a refreshing burst of anise and hints of wet stones and gunflint. An invigorating off-dry style that delivers a ying-yang balance of bright, natural acidity, a subliminal touch of sweetness and finishes with mouthwatering vivacity.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 24-year-old organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in stainless steel 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 where the fermentation was stopped, retaining 19 g/l residual sugar. The blended wine was filled into old barrels, where it remained on yeast lees for a further five months, prior to bottling in November 2020 with alcohol 11.8%, pH 2.89 and acidity of 7.7 g/l.



GREYWACKE

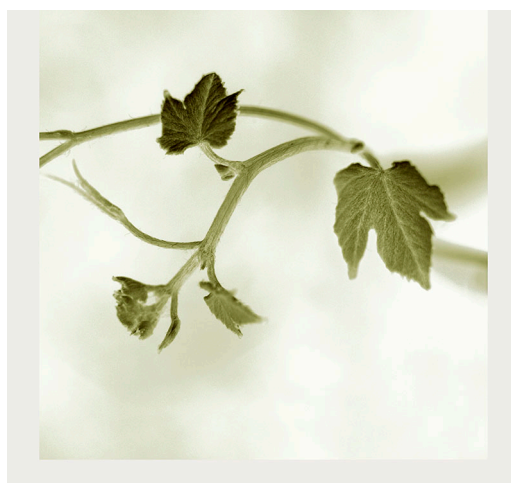
GREYWACKE **RIESLING** 2019

TASTING NOTE A vibrant medley of Granny Smith apple, white-fleshed nectarine, mandarin and citrus blossom – entwined with a wild-yeast derived gunflint and lanolin-like savouriness. An invigorating off-dry style that walks on the wild side and delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – a mouthwatering palate that finishes with a delicious lemon/lime tang.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 23-year-old organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 19 g/l residual sugar. The blended wine was filled into old barrels, where it remained on yeast lees for a further five months, prior to bottling in December 2019 with alcohol 11.8%, pH 3.05 and acidity of 8.0 g/l.



GREYWACKE

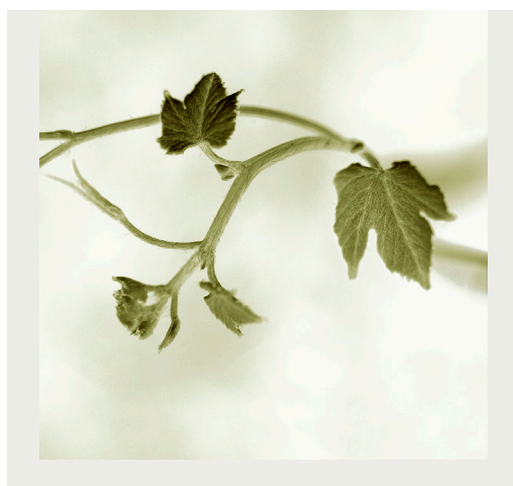
GREYWACKE **RIESLING** 2018

TASTING NOTE Brightly fragrant lemon-lime citrus notes with Granny Smith apple, orange blossom and a tarragon-like herbal complexity. An invigorating off-dry style that delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – a creamy palate that finishes with a delicious citrus tang.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley, on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 21-year-old organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked on 29 March at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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.

The inoculated batch was transferred to barrel after fermentation and both batches remained in barrel on yeast lees for an average of four months before blending in October 2018. The wine was bottled in November 2018 with a residual sugar of 19.5 g/l, an alcohol of 12.5%, pH 3.05 and acidity 8.1 g/l.



GREYWACKE

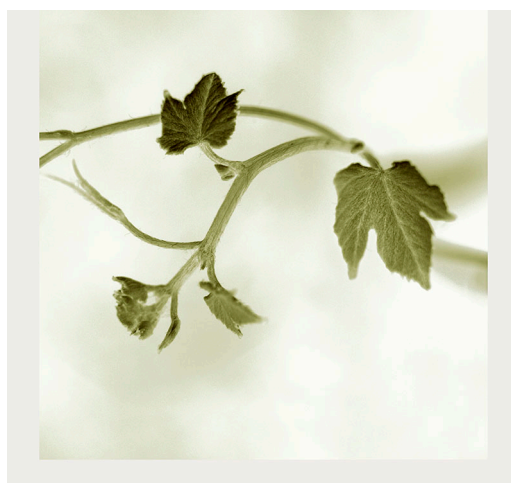
GREYWACKE RIESLING 2017

TASTING NOTE Imagine a zesty, fresh fruit concoction of honeydew melon and tangerine infused with kaffir lime leaves and honeysuckle flowers – a scant sprinkling of freshly grated ginger, a drizzle of pastis and a few juniper berries stirred in for good measure. An invigorating off-dry style that walks on the wild side and delivers a ying-yang balance of bright, natural acidity with a subliminal touch of sweetness.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 20-year-old organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked on 11 April at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using very low maceration press cycles and the resulting juice was cold-settled in stainless steel tanks. As the result of a cellar accident a tank containing 80 percent of the juice was not included in the blend. The remaining tank was racked to three old French oak barriques, two of which underwent spontaneous indigenous fermentation and the third barrel was inoculated with cultured yeast.

The individual barrels remained on yeast lees for an average of nine months before blending in the following January. A grand total of 50 dozen were bottled in March 2018 with a residual sugar of 16 g/l, an alcohol of 11.8%, pH 2.99 and acidity 7.8 g/l.



GREYWACKE

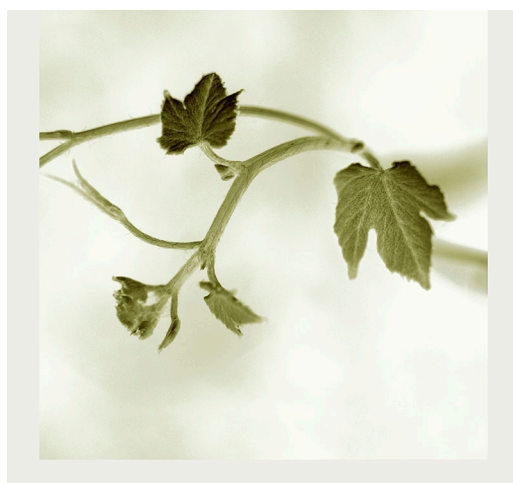
GREYWACKE **RIESLING** 2016

TASTING NOTE The fragrance of red delicious apples, preserved lemons and lime zest combine with herbal notes reminiscent of anise, lavender and dandelion. An invigorating off-dry style that walks on the wild side and delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – a creamy palate that finishes with a delicious citrus tang.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 19-year-old certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Forty percent 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.

The individual batches remained on yeast lees in barrel for an average of seven months before blending in January 2017. The wine was bottled in April 2017 with a residual sugar of 19 g/l, an alcohol of 12.0%, pH 2.96 and acidity 7.7 g/l.



GREYWACKE

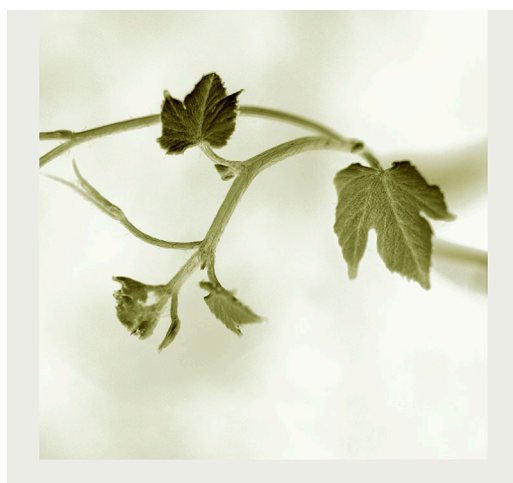
GREYWACKE **RIESLING** 2015

TASTING NOTE A brightly aromatic lemon-lime-mandarin citrus medley with notes of red delicious apple, honeydew melon and a tarragon-like herbal edge. A lively off-dry style that delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – finishing with a delicious quinine-like citrus tang.

VITICULTURE Organically farmed grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 18-year-old certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 g/l residual sugar. The blended wine was filled into old barrels where it remained on yeast lees for a further six months, prior to bottling in February 2016 with an alcohol of 12.5%, pH 2.93 and acidity of 7.2 g/l.



GREYWACKE

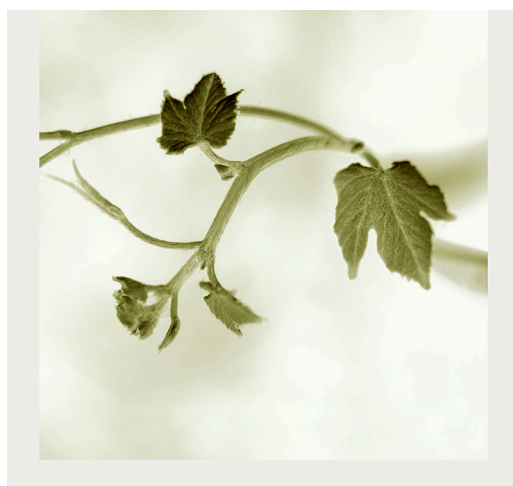
GREYWACKE **RIESLING** 2014

TASTING NOTE A virtual fruit salad of mandarin segments, white fleshed peaches and crisp apples, sprinkled with lemon blossom and a dollop of honey. A lively, aromatic off-dry style that delivers a sherbet-like balance of bright, natural acidity and a subliminal touch of sweetness.

VITICULTURE The organic grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 17-year-old certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 g/l residual sugar. The blended wine was filled into old barrels where it remained on yeast lees for a further six months, prior to bottling in January 2015 with an alcohol of 12.5%, pH 2.95 and acidity of 7.8 g/l.



GREYWACKE

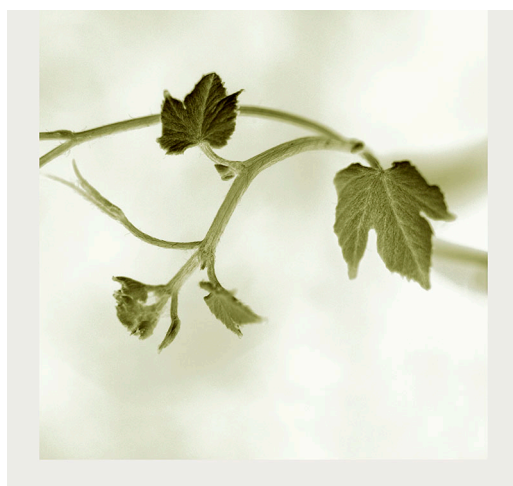
GREYWACKE **RIESLING** 2013

TASTING NOTE A highly fragrant style combining classic lemon/lime fruitiness with delicate pastis notes and a lavender-like floral dimension. The wine's sensory profile is enhanced by the wild yeast, adding more savoury nuances of lanolin and gunflint. An off-dry style that delivers a sherbet-like balance of bright, natural acidity and a subliminal touch of sweetness.

VITICULTURE The organic grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 17-year-old certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 g/l residual sugar. The blended wine was filled into old barrels where it remained on yeast lees for a further five months, prior to bottling in December with an alcohol of 12.0%, pH 2.95 and acidity of 7.7 g/l.



GREYWACKE

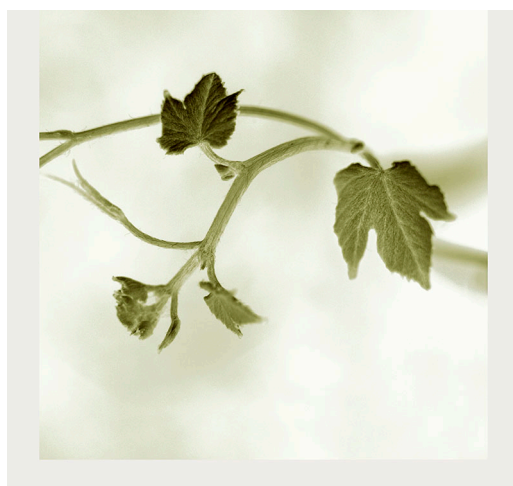
GREYWACKE **RIESLING** 2012

TASTING NOTE Vibrant honeysuckle blossom intermingles with the headiness of papaya salsa, spiked with a pinch of lemon pepper. A bright, aromatic style with a palate that dances with a lively burst of lemon gelato – subtle sweetness and vivacious acidity harmonizing to produce a wine of finesse and tension, with silky floral highlights and tropical succulence.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 16-year-old, organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 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 12.0%, pH 3.10 and acidity of 8.1 g/l.



GREYWACKE

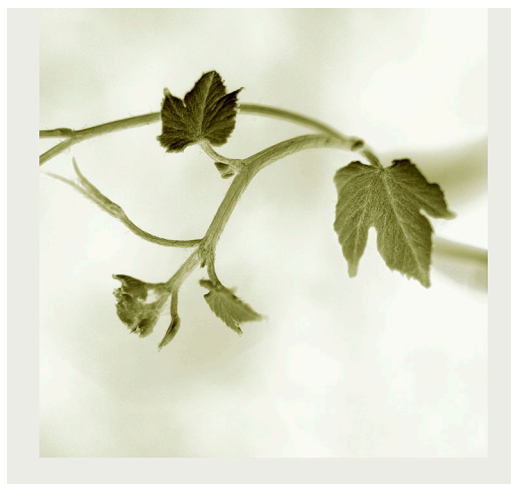
GREYWACKE **RIESLING** 2011

TASTING NOTE A fragrantly composed wine exuding delicate aromas of apple blossom, the lusciousness of sweet rock melon and the headiness of lemon sherbet. The palate delivers a burst of lime sorbet and a suggestion of flinty minerality, which combined within its Yin-Yang structure of delicate sweetness and vibrant acidity produces a wine of sumptuous vivacity.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 15-year-old, organically farmed vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 22 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 12.0%, pH 2.90 and acidity of 8.1 g/l.



GREYWACKE

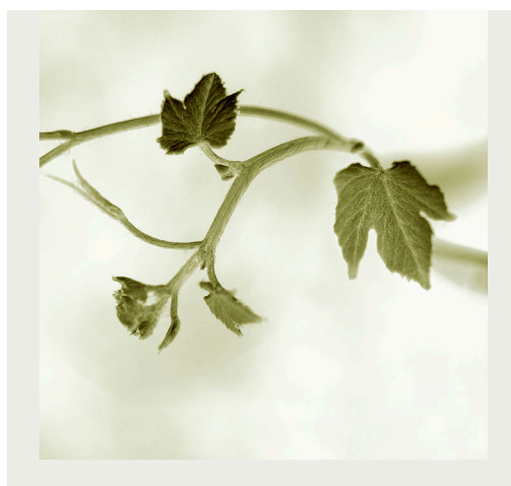
GREYWACKE **RIESLING** 2010

TASTING NOTE This vivacious delicately balanced wine has alluring aromas of lemon sherbet and orange rind, along with hints of jasmine. The palate has a steely minerality and is packed with limey citrus flavours, which are carried by refreshingly vibrant acidity and counterbalanced by a delicious touch of sweetness.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. 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 3 tonnes/hectare.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the vivacity and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 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 12.9%, pH 3.00 and acidity of 8.4 g/l.



GREYWACKE

GREYWACKE **RIESLING** 2009

TASTING NOTE This lively but delicate wine exudes mouthwatering aromas of white peach combined with lime zest and subtle mineral overtones. The refreshing citrus flavours carry through on the palate together with a fine, vibrant acid structure that balances a delicious touch of sweetness on the finish.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. 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 4.5 tonnes/hectare.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the vivacity and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, 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 20 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 11.5%, pH 2.95 and acidity of 7.7 g/l.

