

GREYWACKE

GREYWACKE BOTRYTIS PINOT GRIS 2023

TASTING NOTE A patisserie-like mélange conjuring notions of a luscious cardamon-infused crème brûlée with honeyed biscotti. The silken palate is layered with poached quince, praline and dark orange marmalade – a lavish, concentrated interpretation of the pinot gris grape, with a spine of acidity that gives vibrancy and balance to its succulent, mouth-filling finish.

VITICULTURE The grapes were grown in the 'Restaurant Block' near Renwick, a 27-year-old vineyard in the central Wairau Plains, with young alluvial soils containing high proportions of greywacke river stones. The botrytis-affected fruit was exclusively the Lincoln Berrysmith clone. All the vines were trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested on 15 May, averaging 33.5 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using a very long, low maceration press cycle. The juice was cold-settled and then racked to fermentation vessels. A quarter of the juice was fermented with indigenous yeast in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. The fermentations were stopped at the end of July, with the finished blend averaging 92 g/l residual sugar.

After fermentation the wine was all filled to old French oak barriques, where it remained on yeast lees for a further four months, prior to bottling in January 2024, with an alcohol of 13.5%, pH 3.70 and acidity of 7.8 g/l.



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GREYWACKE BOTRYTIS PINOT GRIS 2018

TASTING NOTE An opulent concoction that conjures thoughts of roasted apricots, cumquat marmalade on toasted brioche and white chocolate nougat. A voluptuous interpretation of pinot gris, with a luscious palate that is laced with dried fruits, dates and wildflower honey. This is a succulent, sweet wine with great concentration and a deliciously crisp, persistent finish.

VITICULTURE Much of the fruit for this wine is from the Mission clone, grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils. A smaller parcel of the Berrymsmith clone was grown near Renwick on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. Both vineyards were about 20 years old and trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyards were hand-harvested on 18 April, averaging 33.5 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using a very long, low maceration press cycle. The juice was cold-settled and then racked to fermentation vessels. Half of the juice was fermented with indigenous yeast in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. The fermentations had all stopped by September, averaging 130g/l residual sugar.

The wine was blended in October and remained on yeast lees for a further nine months prior to bottling in July 2019, with an alcohol of 12.0%, pH 3.70 and acidity of 8.8 g/l.



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GREYWACKE BOTRYTIS PINOT GRIS 2015

TASTING NOTE A patisserie-like mélange conjuring notions of dark orange marmalade, tarte tatin and honey crème brûlée infused with hints of lapsang souchong. A decadent and voluptuous interpretation of pinot gris that is richly flavoured with poached quince and dried fruits – a luscious sweet wine with elegant structure and a clean lingering finish.

VITICULTURE The fruit for this wine was grown near Renwick at the vineyard surrounding Greywacke HQ, on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. This 18-year-old vineyard is planted with the Berry-Smith clone and trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested on 8 June at 33 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using very long, low maceration press cycles. The juices were cold-settled and then racked to old barrels for fermentation. Forty percent of the barrels were inoculated with cultured yeast and the others were allowed to undergo spontaneous indigenous yeast fermentation. The fermentation was eventually stopped in September retaining 105 g/l residual sugar.

The wine remained in barrel on yeast lees for a further nine months prior to bottling in July 2016 with an alcohol of 13.8%, pH 3.60 and acidity of 6.6 g/l.



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GREYWACKE BOTRYTIS GEWURZTRAMINER 2014

TASTING NOTE An exotic potpourri of fragrances, conjuring thoughts of lime and peppermint marmalade, lychee Turkish delight and crème brûlée sprinkled with candied orange zest. The palate is unctuous and richly flavoured, with hazelnut nougat and honey mead – a voluptuous sweet wine, rich in texture with a crisp lingering finish.

VITICULTURE The fruit for this wine was grown near Renwick on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. This 18-year-old vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis. The fruit was hand-harvested on 1 May at 34 Brix after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole-bunch pressed using very long, low maceration press cycles. The juice was cold-settled and then racked to old barrels, where it was allowed to undergo spontaneous indigenous yeast fermentation. The fermentation eventually stopped in January 2015, retaining 135 g/l residual sugar.

The wine remained in barrel on yeast lees for a further ten months prior to bottling in January 2016, with an alcohol of 10.0%, pH 3.37 and acidity of 6.1 g/l.



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GREYWACKE BOTRYTIS PINOT GRIS 2013

TASTING NOTE An opulent potpourri evoking dates and sun-dried figs, Red Delicious apples and quince paste – intermingled with aromatic fragrances reminiscent of rosehip syrup and Middle-Eastern spices. A lavish interpretation of the variety that is richly flavoured with dried fruits and liquored oranges – concentrated, luscious and delicious.

VITICULTURE The fruit for this wine was grown near Renwick at the vineyard surrounding Greywacke HQ on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. This 16-year-old vineyard is planted with the Berry-Smith clone and trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested twice; the first batch picked on 10 May at 32 Brix and the second batch harvested on 5 June at 34 Brix. Both harvests were carried out after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole bunch pressed using very long, low maceration press cycles. The juices were cold-settled and then racked to old barrels for fermentation. Half of the barrels were inoculated with cultured yeast and the other half were allowed to undergo spontaneous indigenous yeast fermentation. All the components were blended during July and returned to barrel to finish fermentation, which eventually ground to a halt in late October retaining 110 g/l residual sugar.

The wine was bottled in December with an alcohol of 12.5%, pH 3.65 and acidity of 6.4 g/l.



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GREYWACKE BOTRYTIS PINOT GRIS 2011

TASTING NOTE An exotic concoction evoking spicy baked pears, cumquat marmalade and tree-ripened persimmons, all entwined with Middle-Eastern spices. An evocative interpretation of the variety that is richly flavoured with gingerbread and quince paste – concentrated, luscious and powerful, with a refreshing burst of orange zest.

VITICULTURE The fruit for this wine was grown at the Wrekin Terrace Vineyard in the Brancott Valley on gravelly clay-loam soils, typical of the Southern Valleys. This 14-year-old vineyard is planted with the Mission clone and trained on a two-cane VSP (vertical shoot positioning) trellis. The grapes were hand-harvested in two lots; the first batch being picked on 23 April at 25 brix and the second, larger batch harvested on 20 May at 43 brix with considerable botrytis infection. Average sugar level at harvest was approximately 36 Brix.

WINEMAKING The grapes were whole bunch pressed using very low maceration press cycles. The first batch was cold-settled and then racked to an old barrel for indigenous yeast fermentation. The second, botrytised batch was cold-settled with a light fining and the clear juice subsequently racked and inoculated in stainless steel tanks using cultured yeast. The two batches were blended during fermentation, which was primarily carried out in old French oak barrels.

The fermentation was stopped in August, retaining 110 g/l residual sugar. The wine remained on light yeast lees in barriques for a further three months prior to bottling in December with an alcohol of 14.0%, pH 3.55 and acidity of 6.5 g/l.



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GREYWACKE LATE HARVEST RIESLING 2011

TASTING NOTE A wine of intense aromatics – exotic honeysuckle blossom, candied lemon and vanilla custard, infused with a hint of cloves. The luscious palate has a marmalade-like combination of lemons and limes mingled with the richness of honeyed apricots and a dollop of crème caramel. Silky, succulent and harmonious – finishing with a lively citrusy crispness.

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 18-year-old, organically farmed vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested with considerable botrytis infection in two lots, the first batch being picked on 11 May at 28 brix and the second on 26 May at 42 brix after a period of dry windy weather.

WINEMAKING The grapes were whole bunch pressed using a very low maceration press cycle. The resulting batches of juice were cold-settled with a light fining and the clear juice was racked and inoculated in stainless steel tanks using cultured yeast. The two batches were blended during fermentation.

The fermentation was stopped in July, retaining 120 g/l residual sugar. The wine remained on light yeast lees for a further five months prior to bottling in December with an alcohol of 12.0%, pH 3.09 and acidity of 7.7 g/l.



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GREYWACKE LATE HARVEST GEWURZTRAMINER 2009

TASTING NOTE This is an exotically scented sweet wine with aromas of very ripe mandarin, quince and fresh lychee intermingled with the scent of damask rose and hints of cinnamon. The palate is silky and voluptuous – a luscious sweet wine with elegant structure and a clean lingering finish.

VITICULTURE The fruit for this wine was grown at a single vineyard site in the Brancott Valley, a valley floor vineyard on gravelly clay-loam soils, typical of the Southern Valleys. The vines were a 50/50 mix of the 456 and 457 clones, known for their modest crop levels and concentrated flavour profiles. 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 together at high ripeness levels with moderate botrytis infection and considerable shriveling. The grapes were whole bunch pressed using a very low maceration press cycle. The resulting juice was cold-settled with a light fining and the clear juice was then racked and inoculated in a stainless steel tank using cultured yeast.

The fermentation was stopped in July, retaining 90 g/l residual sugar. The wine was then filled into old barrels where it remained on yeast lees for a further four months prior to bottling in December with an alcohol of 12.0%, pH 3.67 and acidity of 5.5 g/l.

