

GREYWACKE

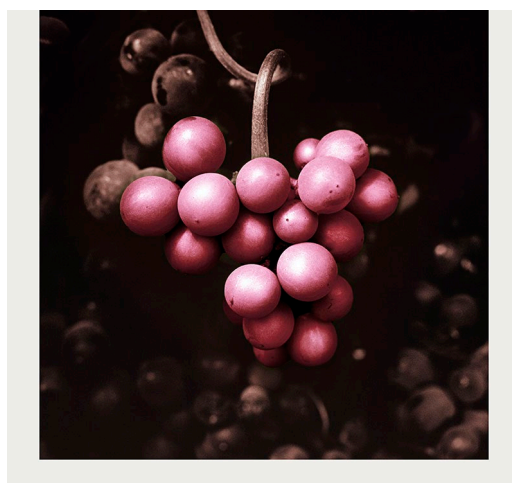
GREYWACKE **PINOT NOIR** 2023

TASTING NOTE Imagine a dark chocolate brownie, baked in a wood-fired oven and finished with a dollop of plum compote. Deeply coloured and exhibiting both sweet and savoury aromatics – think pumpernickel, bramble berries and the soft scent of lilac. The palate rivals in complexity, with tamarillo, wild cherry and grilled nectarine flavours, underpinned by dusty tannins and a long, driven finish.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the ridge between the Brancott and Ben Morven Valleys. Other smaller parcels came from the Omaka Valley and hillsides around the mouth of the Brancott Valley. Typical of these sub-regions, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The vineyards are cultivated to a mixture of clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5, 828, 943 and AM10/5. The vineyards are all hillside plantings, trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3800 plants per hectare.

WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand-sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were barrel-aged separately for 11 months, prior to blending in January 2024. The wine was bottled in June with alcohol 13%, pH 3.65 and acidity 5.6 g/l.



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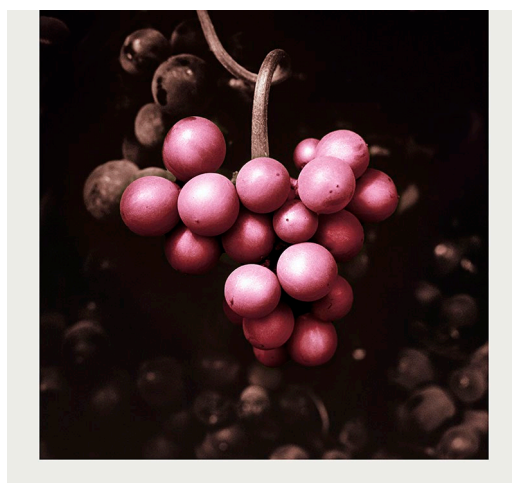
GREYWACKE PINOT NOIR 2022

TASTING NOTE Deliciously fragrant Marlborough pinot noir, jam-packed with boysenberries, blackberries and kola nut, intermingled with scents of rose petal and woodsmoke. The palate is medium-bodied and bright, layered with black liquorice, plum pudding and allspice. Finely structured with intense varietal expression, the abundant dark fruit flavours are laced with silky tannins and earthy tones to give a lingering and beguiling finish.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the ridge between the Brancott and Ben Morven Valleys, with other parcels coming from hillsides in the Omaka Valley. Typical of these sub-regions, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The vineyards are cultivated to a mixture of clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5, 828, 943 and AM10/5. The vineyards are all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3800 plants per hectare.

WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand-sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were barrel-aged separately for 11 months, prior to blending in February 2023. The wine was bottled in June with alcohol 13%, pH 3.72 and acidity 5.6 g/l.



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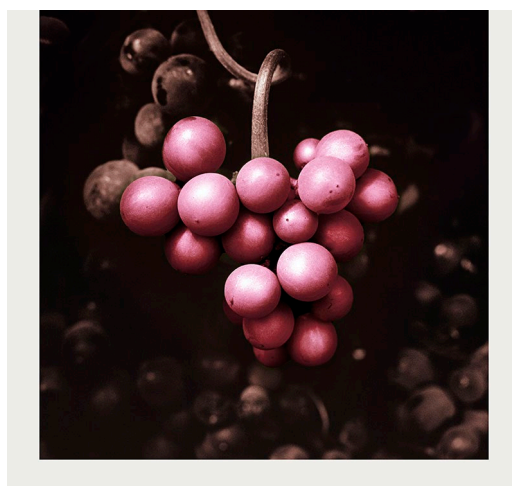
GREYWACKE PINOT NOIR 2021

TASTING NOTE A deliciously spicy Marlborough pinot, bursting with ripe fruit fragrance. Red and black cherries, super-ripe strawberries, dark-fleshed plums and juicy blackberries – poached with a stick of cinnamon, some cloves and a sprinkle of nutmeg. The ethereal, but finely structured palate combines concentrated varietal character, with earthy nuances and a distinctive smoky complexity.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the Brancott/Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3800 plants per hectare.

WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand-sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were barrel-aged separately for 11 months, prior to blending in February 2022. The wine was bottled in June with alcohol 13.6%, pH 3.72 and acidity 5.3 g/l.



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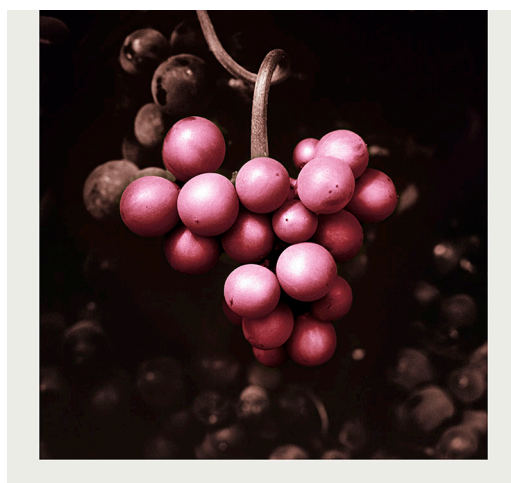
GREYWACKE PINOT NOIR 2020

TASTING NOTE A virtual fruit compote loaded with juicy strawberries, blackberries and blackcurrants – gently poached and lightly infused with cloves, Chinese five-spice and stem ginger. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate is chock-full of red and black fruit and has great length, firm but delicate tannins and a delicious spicy finish.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the Brancott/Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3800 plants per hectare.

WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand-sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were barrel aged separately for 11 months, prior to blending in late February 2021. The wine was bottled in November with alcohol 13.5%, pH 3.68 and acidity 5.4 g/l.



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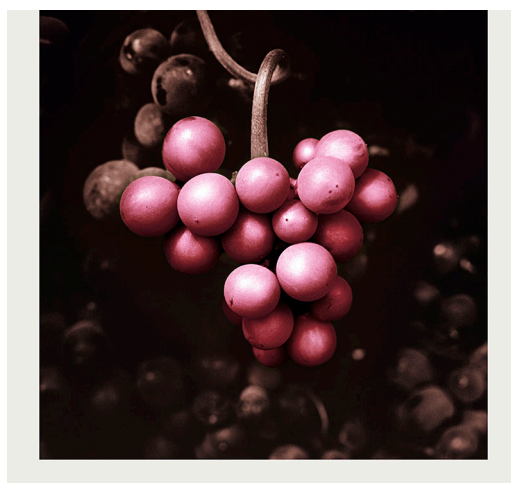
GREYWACKE PINOT NOIR 2019

TASTING NOTE Imagine a black forest cake, chock-full of juicy cherries and Black Doris plums; served up with a generous dollop of blueberry compote, laced with nutmeg and cloves. This is a deeply coloured pinot, exuding lush, ripe fruit – highly fragrant with a cedar-like spiciness and hints of hot-smoked nuts. The palate is dense and generous with rich fruit, fine tannins and a delicious spicy finish.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were barrel aged separately for 11 months, prior to blending in late February. The wine was bottled in November 2020 with alcohol 13.5%, pH 3.70 and acidity 5.2 g/l.



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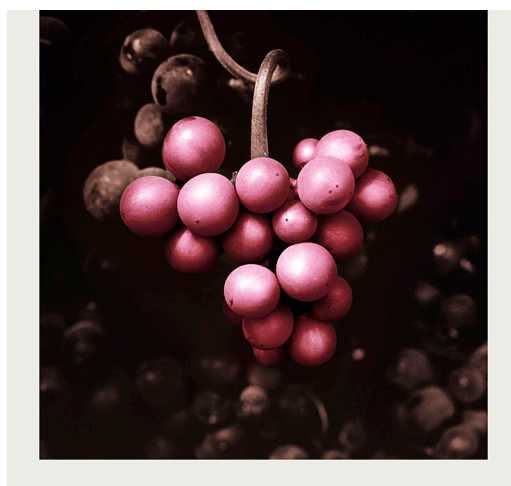
GREYWACKE PINOT NOIR 2018

TASTING NOTE An ethereal concoction of red fruit and spices: juicy cherries, strawberries and cranberries, intermingled with suggestions of star anise and sarsaparilla, dark tobacco and cloves. This is a highly perfumed, aromatic style of Marlborough pinot, with exotic fruit sweetness and a delicate earthy infusion. The palate has considerable length and classic cool-climate vibrancy.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were aged separately in barrel for 16 months, prior to blending in August. The wine was bottled in February 2020 with alcohol 13.5%, pH 3.72 and acidity 5.5 g/l.



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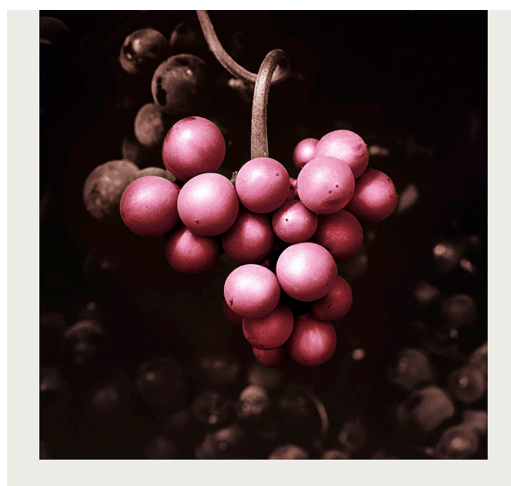
GREYWACKE PINOT NOIR 2017

TASTING NOTE A seductive combination of blackberries, blueberries and sweet black plums intermingled with roasted chestnuts, cloves and dark tobacco – rich and exotic with hints of lavender and rose petal. A highly perfumed, aromatic style of Marlborough pinot with opulent fruit sweetness and a delicate smoky infusion. The palate is generous with ripe fruit, fine tannins and a delicious spicy finish.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled into French oak barriques (30% new).

Individual clones were aged separately in barrel for 16 months, prior to blending in August. The wine was bottled in November 2018 with alcohol 13.5%, pH 3.64 and acidity 5.4 g/l.



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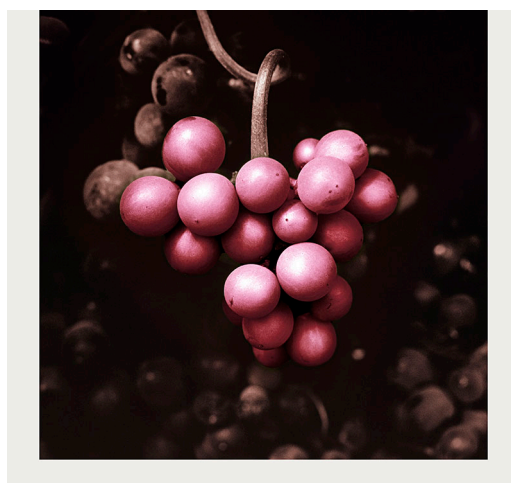
GREYWACKE PINOT NOIR 2016

TASTING NOTE A deliciously fragrant Marlborough pinot – juicy blackberries, blueberries and the sweet aroma of homemade strawberry jam, intermingled with more savoury suggestions of black olives, cedar and a hint of lavender. The ethereal but finely structured palate has concentrated varietal character that combines red and black fruit with earthy, smoky nuances.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (30% new).

Individual clones were aged separately in barrel for 18 months, prior to blending in September. The wine was bottled in November 2017 with alcohol 13.5%, pH 3.63 and acidity 5.5 g/l.



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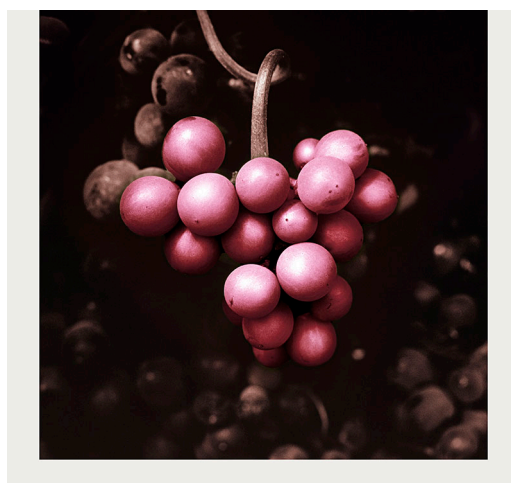
GREYWACKE **PINOT NOIR** 2015

TASTING NOTE Deeply coloured and oozing rich dark fruit – a virtual bowl of ripe black cherries, blackberries topped with a dollop of grandma's homemade plum jam. An opulent interpretation of Marlborough pinot layered with evocative fragrances of cloves, star anise, tea smoke and a hint of gaminess. The palate is generous with ripe fruit, fine tannins and a delicious spicy finish.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

Individual clones were separately aged in barrel for 18 months, prior to blending in December. Once in tank the wine was lightly egg white fined, then bottled in March 2017 with alcohol 13.5%, pH 3.65 and acidity 5.7 g/l. pH



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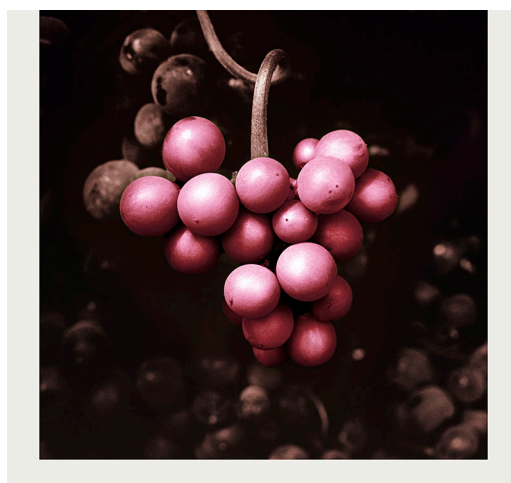
GREYWACKE **PINOT NOIR** 2014

TASTING NOTE A sweet-scented compote of poached Black Doris plums, raspberries and black cherries with a spoonful of homemade strawberry conserve stirred in for good measure. A highly fragrant style of Marlborough pinot with cinnamon and clove spiciness – a dense structure, generous palate weight and a long, lively finish.

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WINEMAKING The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole-bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

Individual clones were separately aged in barrel for 16 months, prior to blending in August. Once in tank the wine was egg white fined for clarity, then bottled in November 2015 with alcohol 14.0%, pH 3.75 and acidity 5.2 g/l.



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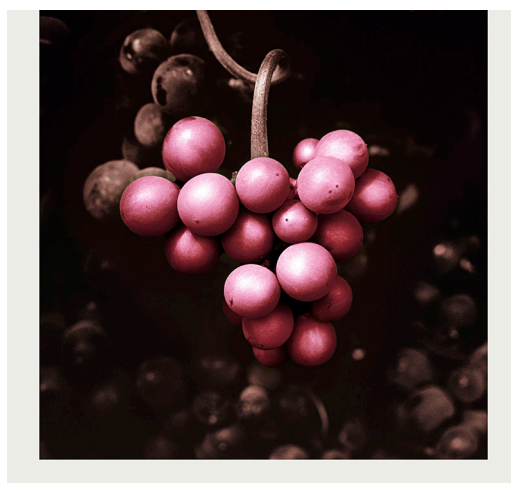
GREYWACKE **PINOT NOIR** 2013

TASTING NOTE Imagine a black forest gateaux made with marinated black cherries and very ripe blackberries, served with a little creamy vanilla custard. A highly perfumed style of Marlborough pinot featuring exotic fruit sweetness, a cedar-like spiciness and a delicate smoky scent reminiscent of lapsang souchong. The palate is dense and generous with ripe cherry-plum richness, some soft licorice and clove and a fine but voluptuous tannin structure.

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WINEMAKING The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

Individual clones were aged in barrel separately for 16 months, prior to blending in September. The wine was bottled in November 2014 with alcohol 14.0%, pH 3.68 and acidity 5.4 g/l.



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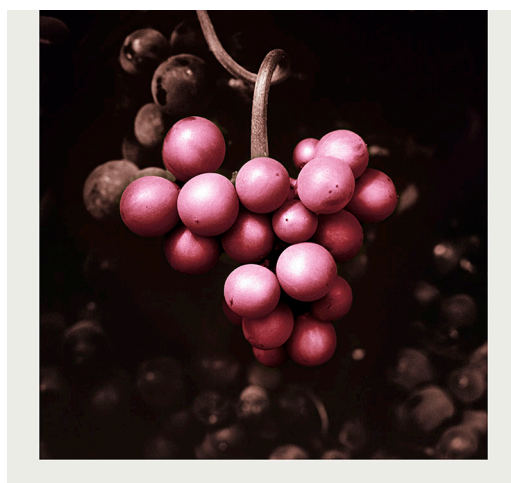
GREYWACKE **PINOT NOIR** 2012

TASTING NOTE A seductively aromatic concoction of vine-ripened red and black berries lightly sautéed with dried oregano and some cloves. A highly perfumed, feminine style of Marlborough pinot with exotic fruit sweetness and a delicate smoky infusion. The palate is rounded with a fruitcakey richness, considerable weight and classic cool-climate vibrancy.

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WINEMAKING The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

All individual clones were aged in barrel separately for 16 months, prior to blending in August. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.65 and acidity 5.6 g/l.



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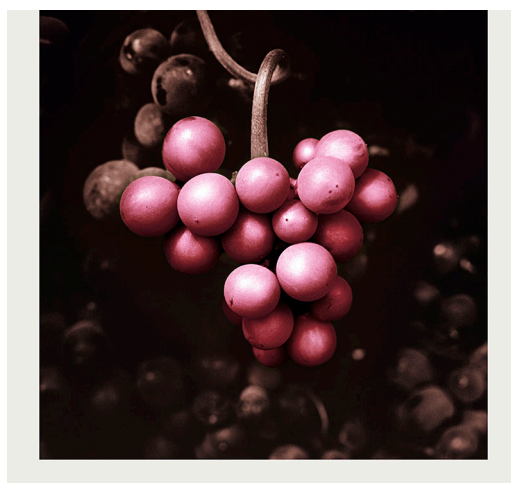
GREYWACKE **PINOT NOIR** 2011

TASTING NOTE A virtual compote loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate has dark fruit richness with great length and freshness – finishing with a hint of Middle Eastern spice.

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WINEMAKING The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 15 months, prior to blending in July. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.55 and acidity 5.7 g/l.



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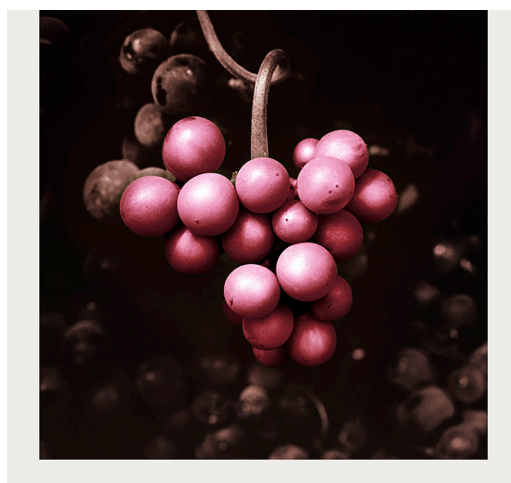
GREYWACKE PINOT NOIR 2010

TASTING NOTE An intensely fragrant Marlborough pinot – full of juicy black cherries and the sweet scent of homemade strawberry jam, intermingled with more savoury suggestions of smoked meats and a hint of sarsaparilla. The firm but finely structured palate blends red and black fruits with chary, smoky oak and rich licorice. This is a deliciously aromatic wine with concentrated varietal character.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott / Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a vine density of 3788 plants per hectare.

WINEMAKING The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 15 months, prior to blending in July. Once in tank the wine was egg white fined for clarity. The wine was bottled early November with alcohol 14.0%, pH 3.65 and acidity 5.6 g/l.



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GREYWACKE **PINOT NOIR** 2009

TASTING NOTE Reminiscent of tree-ripened black cherries and homemade plum jam, ripe fruit aromas intermingle with a sweet-scented floral perfume. The palate blends blackberries and cherry with hints of smoky vanillin oak – seasoned with a sprinkle of dried oregano and cinnamon. This is a deliciously fragrant, finely structured wine with intense varietal expression.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott / Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with varying degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a vine density of 3788 plants per hectare.

WINEMAKING The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 14 months, prior to blending in May. Once in tank the wine was egg white fined for clarity. The wine was bottled mid-November with alcohol 14.0%, pH 3.66 and acidity 5.5 g/l.

