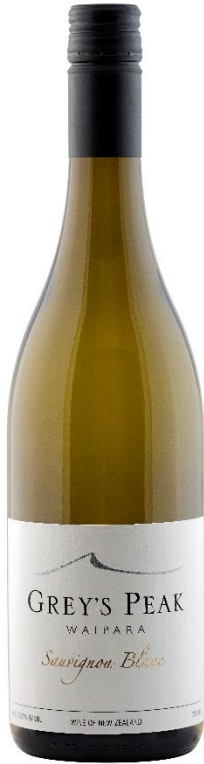


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## GREY'S PEAK SAUVIGNON BLANC 2016

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*Sam Kim 94 pts-5 Stars  
Raymond Chan 5 stars 18.5/20  
Bob Campbell MW – Wine of the Week*

Clear pale lemon colour. Aromas of beeswax, lemon sherbet and fresh cut herbs. Full generous mouthfeel from barrel ferment, with green apple zing linger on the back palate. Chalky minerality and white stone fruits are interwoven with fruit-laden acidity.

### VITICULTURIST'S NOTES

Sourced primarily from clones 376 and 530 the vines grow in the centre of the Greystone vineyard on deep, silty-loam soils. A long Indian summer encouraged perfect ripening conditions and fruit was picked with beautiful acidity. Small open bunches ensured clean ripe fruit went to the winery.

Harvest Details: Picking Date: 14 April to 30 April 2016  
Brix: 21.6 T.A: 6.44g/L pH: 3.28

### WINEMAKER'S NOTES

Grapes were gently pressed to tank for brief settling, then transferred to French oak barrels for natural fermentation with wild yeast. 10% malolactic fermentation contributes a creamy and textural element. Naturally settled in barrel for six months on full yeast lees post fermentation, then blended and bottled on site without fining.

BOTTLED: 14 DECEMBER 2016

CASES BOTTLED 2890

TA: 6.23G/L PH: 3.12 ALCOHOL: 13.5%