GREYROCK



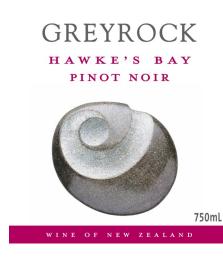
GREYROCK PINOT NOIR 2013

Region	Hawke's Bay
Varieties	Pinot Noir
Alcohol:	12.5%
pH:	3.55
TA:	6.1g/L
Residual Sugar:	< 1.0 g/L
Bottle Barcode:	9421003816039
Case Barcode:	9421003816053(12 bottle case)

Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.





Vineyards

Pinot Noir is sourced from Greyrock's Hawke's Bay vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

Winemaking Notes

Hand harvested fruit was destemmed and chilled for 48 hours of pre-ferment maceration on skins. Fermentation with regular hand plunging was followed by several days of post-ferment development of tannins and colour stabilisation before the wine was pressed off to barrels for maturation.

Tasting Notes

Ripe black cherry aromas follow through to the palate with juicy dark berryfruit and fine tannins on the finish. Cellar for up to 6 years. Recommended serving Temperature 16-18°C.

Food Match

A classic, rounded style well suited to rich poultry and lamb dishes.

Awards

Silver Medal - New Zealand International Wine Show, 2013