

GREYSTONE

A wide-angle landscape photograph showing a lush green vineyard in the foreground, with rows of grapevines stretching towards the horizon. In the middle ground, there are rolling hills with patches of green and brown, interspersed with clusters of trees. The background features a range of mountains under a clear blue sky. The overall scene is bathed in warm, golden light, suggesting late afternoon or early morning.

**FROM THE LIMESTONE
AND CLAY HILLS OF OMIHI**

NORTH CANTERBURY, NEW ZEALAND

In 2000 the Thomas Family purchased a farm on the Omihi hills and began work to create the Greystone vineyard.



From the outset there was one goal; to realise exceptional wines from the unique terroir. By 2004 with the help of Viticulturist Nick Gill they'd planted thirteen blocks across the Omihi slopes.

Dom Maxwell became our winemaker and a team was formed in the pursuit of realising the potential of this exceptional site. The north facing limestone hills slope down to clay – the perfect combination for growing wines with minerality and concentration.



Our Land

Greystone draws its name from the unique limestone conglomerate that we find as the bedrock on which our vine roots grow in. A limestone mix of fossils, sea shells and small pebbles that have been fused together through the seismic movement of North Canterbury.

Over time this ancient seabed has been pushed and folded upwards to form the Teviotdale Hills.

Pinot Noir famously loves soils with limestone and thus different clones, aspects and blocks were planted to see what was capable from this bare land.

As the soil changes down the slope we've also planted Chardonnay and Riesling. Further on the flat we have Gewurtztraminer, Pinot Gris and Sauvignon Blanc which thrive in the tough dry clays and gravels of North Canterbury.



Our People

DOMINIC MAXWELL **Winemaker**

Winemaker Dom Maxwell started with Greystone in 2004 as a Vineyard Hand after completing his degree in Viticulture and Oneology.

Dom, then went on to become Greystone's Winemaker and in 2011 New Zealand's Winestate Winemaker of the Year.

Passionate about making wines reflective of their terroir, Dom's attention to detail provide us with exceptional, yet perfectly restrained wines.

Keen on cricket, biking, snowboarding and spending time with his family, Dom is also known for making cheese and establishing his herb gardens.



Our People


NICK GILL **Viticulturist**

Born and bred in Australia, Nick came to us in 2004 to establish the Greystone Vineyard.

Previously, Nick was the Vineyard Manager at Penfold Wines in the Barossa Valley. Nick and his Kiwi wife Angela moved to New Zealand where they purchased 16 acres of land and established their organic food farm.

A keen family man with 3 small children, a keen interest in organic food, cooking, wine and hunting — Nick is always keen to whip up a meal from his catch.

His expertise in his field has given Greystone a leading edge in producing premium fruit.



Greystone was the
first to plant vines
on this site and every
year our knowledge
of what we can
achieve here grows.

Tasting Notes

Sauvignon Blanc

Unique in New Zealand for the exclusive use of Bordeaux clones of Sauvignon Blanc in the vineyard. Producing small golden bunches with intense tropical aromatics of pineapple and golden kiwifruit. Fermented with wild yeast in old oak barriques for six months. This barrel ferment adds weight and complexity with softer acidity in the final wine.

Riesling

Three blocks of Riesling each offer something unique. The highest limestone block provides minerality and structure for our driest expression, the Sea-Star Riesling. Further down on the clay slopes we find the richness for our classic Riesling. The Basket Star Riesling, an unctuous fully botrytised style of wine, is late picked with multiple passes over the course of a month.

Pinot Gris

Pinot Gris loves this terroir. Restricted yields bring the concentration and flavour that is our hallmark. The Sand-Dollar Block produces a dry style of Pinot Gris with an intensity and weight. Whilst the classic off-dry style of Pinot Gris is picked a week later from a higher block with signature toasted almond aromas.

Gewürztraminer

This fruit tastes as good on the vine as the final wine does. Dark spicy skins lead into juicy aromatics of lychee and rose petal. Hand-picked and foot crushed for extraction of wonderful natural flavour. A difficult grape to grow with an average yield of less than 200 cases a year.

Chardonnay

Grown on the calcareous clay soils is the classic Chardonnay from low-yielding clones. We combine the clear citrus notes of the site with rich toasty notes of the wild barrel ferment. Off our highest limestone site comes the Erin's Chardonnay—named after the Thomas' daughter. This site gives us rich intensity and a crunchy fresh salinity on the palate.

Pinot Noir

Over half of Greystone's plantings are Pinot Noir, truly Greystone's raison d'être. Hand-picked from a variety of Dijon clones across the limestone and clay slopes of our vineyard.

The terroir lends itself signature spice aromatics of clove and cinnamon with fine chalky tannins to finish. The Brothers Block is our finest expression of site, with tiny yields and intense flavours, and our most celebrated wine—Thomas Brothers' Reserve Pinot Noir—named after our founders.

Syrah

A tiny steep block of Syrah, high on the limestone hill up the back of Greystone with the most panoramic views. True cool-climate Syrah with pepper, black plums and a wild gamey finish. Expresses the minerality and exposed nature of the vineyard. Only 100 cases a year produced in the best of years.

Omihi Road,
Waipara Valley,
North Canterbury,
New Zealand

greystonewines.co.nz

