

2020 GREYWACKE

WILD SAUVIGNON

GREYWACKE
Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
MATURATION: 100% in seasoned French oak for 6 months
VARIETALS: Sauvignon Blanc
ANALYSIS: 13.5% alc/vol | TA: 6.3 g/L | pH: 3.16

VITICULTURE: Fruit was sourced from various vineyard sites in and around the Brancott Valley and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of greywacke river stones, to the older and denser clay-loams of the Southern Valleys. The majority of the vineyards are trained using the divided Scott Henry canopy management system, with the balance on two- or three-cane VSP.

WINEMAKING: The grapes were lightly pressed and the resulting juice was cold-settled prior to racking into mostly older French oak barriques. The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for over six months. The wine had occasional lees stirring and approximately two-thirds of the barrels underwent malo-lactic fermentation. It was transferred out of oak during the following harvest and left on yeast lees for a further five months.

TASTING NOTES: Imagine a summer fruit salad of honeydew melon and ripe, golden quinces – drizzled with citrus flower water and a squeeze of orange skin oil. A delicious floral fragrance and juicy tropical fruit, infused with a fennel-like herbal thread and a faint whiff of wood smoke. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural, with a rich, succulent palate finishing crisp and long with a flinty dryness.

CRITICAL ACCLAIM: Top 100 Wines of NZ & 95 pts JamesSuckling.com, 95 pts TheRealReview.com, 92 pts Wine Enthusiast

ABOUT GREYWACKE: One of Marlborough’s pioneering winemakers, Kevin Judd’s career is intrinsically linked with Marlborough Sauvignon Blanc. Established in 2009, Judd’s label Greywacke (pronounced “gray-wacky”) is the fulfillment of a long-held dream. Named after New Zealand’s prolific bedrock, Greywacke was originally adopted by Kevin and his wife Kimberley as the name for their first Marlborough vineyard in Rapaura, whose soils have an abundance of these river stones. Greywacke sources fruit from mature vineyards within Marlborough’s central Wairau Plains and the Southern Valleys. Also an established professional photographer, Judd’s home in the Omaka Valley overlooking Marlborough’s picturesque vineyards provides inspiration for both his passions.

