

# GREYWACKE

Kevin Judd



## 2009 GREYWACKE CHARDONNAY

**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Chardonnay  
**ALCOHOL:** 14.5% alc/vol | TA: 7.1 g/L | pH: 3.33

### VITICULTURE:

The majority of the fruit was sourced from the upper Brancott Valley with the balance coming from its lower reaches. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with varying degrees of gravel content. Both vineyards are planted with the low-yielding Mendoza clone, known for its propensity for millerandage (small and normal sized berries in the same bunch) and were trained on a two-cane VSP (vertical shoot positionned) trellis.

### WINEMAKING:

The two vineyards were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was settled and racked to French oak barriques (25% new). The juice underwent spontaneous indigenous yeast fermentation. The wine received occasional lees stirring during its complete malo-lactic fermentation. It was transferred out of oak after 16 months and left on yeast lees a further two months. The wine was bottled in November 2010 and released in October 2011.

### TASTING NOTES:

A low-intervention style laden with cashew and smoky lanolin-like aromas intermingled with lemon curd and shortbread. The palate is rich and concentrated with ripe citrus and doughy, yeast derived complexity. This is a mouth-filling, savoury wine with a tight mineral backbone and a long crisp, zingy finish.

**CRITICAL ACCLAIM:** 92+ pts eRobertParker.com, 91 pts Wine Spectator

### 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 "grey-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.



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