GREYWACKE







2013 GREYWACKE CHARDONNAY

WINEMAKER: Kevin Judd

REGION: Marlborough, New Zealand

VARIETALS: Chardonnay

ANALYSIS: 14.5% alc/vol | TA: 6.5 g/L | pH: 3.39

VITICULTURE:

The grapes for this wine are primarily the low-yielding Mendoza clone, known for its concentration of flavor and crisp acidity, the balance were from Clone 95. The vineyards are in the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, the remainder coming from Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones.

WINEMAKING:

The vineyards were hand-picked and whole bunch pressed using very low maceration press cycles. The resulting juice was settled and racked to French oak barriques (20% new). The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 18 months and bottled in December 2014. Released October 2015.

TASTING NOTES:

A deliciously rich amalgam of pink grapefruit, figs and baked apples intertwine with more savory characters redolent of meadow hay, toasted hazelnuts and buttered brioche. The grapefruit and nutty savoriness pervades the crisp, dry palate, while the power and concentration of the Mendoza clone creates an extraordinary long finish that lingers and lingers.

CRITICAL ACCLAIM: 93 pts Wine Spectator, 92 pts Wine Enthusiast, 91+ pts Robert Parker's The Wine Advocate, 90 pts Vinous

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.







REAL PEOPLE. COMPELLING WINES.