GREYWACKE

Kevin Judd

2015 GREYWACKE SAUVIGNON BLANC

WINEMAKER: Kevin Judd

REGION: Marlborough, New Zealand

VARIETALS: Sauvignon Blanc

ANALYSIS: 13.5% alc/vol | pH 3.14 | TA 7.0 g/l

VITICULTURE:

Fruit was sourced from various vineyard sites in and around Marlborough's Southern Valleys 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 (vertical shoot positioning).

WINEMAKING:

Sauvignon Blanc was harvested at night into half-ton bins. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation. All individual lots were left on lees and kept separate until final blending.

TASTING NOTES:

A vibrant mix of nectarines, yellow peaches and cassis combines with the bright fragrance of lemon zest laced with musky, jasmine-like floral nuances. The palate is packed with ripe stone fruit, melons and mandarin creating a succulent tropical-fruited style with that classic Marlborough zing.

CRITICAL ACCLAIM:

91 pts Wine Enthusiast, 91 pts Vinous, 90 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 "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.

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