

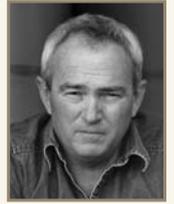
GREYWACKE

Kevin Judd

GREYWACKE

Marlborough, New Zealand

“Kevin Judd is a Marlborough pioneer and the founding winemaker of Cloudy Bay. He’s spearheading a movement in small-production, artisanal wines in a region known for large scale operations, focusing on lower yielding clones to enhance quality and on wild yeast fermentations to create his signature style.” - Harvey Steiman, Wine Spectator (December 2013)



Kevin Judd

FOUNDED: 2009

WINEMAKER: Kevin Judd

HARVEST: March to April

CLIMATE: Relatively cool maritime, marked diurnal temperature variations with a long, dry, sunny growing season

ANNUAL RAINFALL: 27 inches

TRELLISING: A combination of Scott Henry (Sauv Blanc) and VSP

SOILS: Rapaura and Renwick: young alluvial soils with high proportions of greywacke river stones
Southern Valleys: older and denser clay-loams

WEBSITE: www.greywacke.com



Stunning upper Brancott Valley vineyards



PROFILE: One of Marlborough’s pioneering winemakers, Kevin Judd’s appreciable career is intrinsically linked with the global path of New Zealand Sauvignon Blanc. Kevin’s personal venture, Greywacke (pronounced “grey-wacky”), was unveiled in 2009, fulfilling a long-held dream for himself and wife Kimberley. Named after New Zealand’s prolific bedrock, Greywacke was originally adopted as the name of the Judds’ first vineyard in Rapaura, whose soils had an abundance of these river stones. Now living in the Omaka Valley overlooking Marlborough’s striking patchwork of vines, Kevin sources fruit from mature vineyards in the central Wairau Plains and the Southern Valleys. Alongside winemaking, Kevin’s talent for photography has seen his evocative images appear in countless publications worldwide, and inevitably, take pride of place on the labels of his solo winemaking venture — the synthesis of his dual passions.

VITICULTURE: Bound by the Pacific Ocean to the east and towering mountain ranges to the north, this north-eastern corner of the South Island boasts a broad alluvial plain and steep valleys of favorable northerly aspect. In cool, sunny conditions, Marlborough grapes enjoy a long, slow ripening period with marked diurnal temperature swings that build intensity, retain structure, and enhance color development. The diverse collection of soils has a great impact on style and quality, and while New Zealand does not have a designated national rock, if one were chosen it would undoubtedly be greywacke. Kevin sources fruit from mature, sustainably farmed viticultural sites in the central Wairau Plains and Southern Valleys, collaborating with growers on organic initiatives, the use of cover crops, under-vine weeding and composting, as well as yield-restricting viticultural techniques and intense canopy management regimes.



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THE WINES

The Greywacke portfolio is based on the Marlborough region's signature varieties, Sauvignon Blanc and Pinot Noir. The Sauvignon Blanc is crafted in two distinctive styles: classically pure Marlborough Sauvignon, and an alternative wild yeast-fermented, oak-aged Sauvignon. In addition, Kevin indulges his creative drive with small parcels of Chardonnay, along with aromatic varieties Pinot Gris and Riesling. When the season graces this idyllic region with ideal conditions, limited releases of late harvest wines from the aromatic varieties are produced.

Sauvignon Blanc: Grown in prime vineyard sites, this is a finely balanced, aromatic wine steeped in grapefruit, lemon and stone fruit characters. Shows considerable concentration and minerality, yet retains anticipated freshness and zest.

'Wild Sauvignon': Fermented in old oak barrels using wild yeast, this is a 'wild child' Sauvignon offering complexity and texture. The lushness of crème brûlée infused with toasted sesame and thyme and a persistent chalky finish.

Chardonnay: Low-yielding, mature vineyards and a wild yeast fermentation create a complex, savory, full-flavored wine. Nutty, smoky notes overlay ripe citrus, while mealy flavors meld with characteristic Mendoza clone concentration and spine.

Pinot Gris: Fruit from the Brancott Valley is wild yeast fermented in older oak to produce a rich, opulent rendition of NZ Pinot Gris. Concentrated aromatics of poached pear, quince and baking spices are followed by a palate of luscious stone fruit and mineral undertones.

Riesling: Grown in Fairhall at a single-vineyard site, with a portion wild yeast fermented in older oak. Floral notes of white peach, lime zest and citrus blossom combine with flinty minerality. Citrus flavors are laced with sherbet and honey, its taut acid providing a long, focused finish.

Pinot Noir: Grown on hillside vineyards in Marlborough's Southern Valleys, this fragrant wine shows intense varietal expression and fine structure. Black plums and cherries combine with smoky vanillin overtones and hints of dried herbs and spices.

WINEMAKING: The wines of Marlborough are known worldwide for their precision, intensity, and distinctiveness, bequeathed by an extraordinary climate and a diverse collection of soils. The expression of unique sites within this distinguished environment lifts the wines of Greywacke to another level. Kevin takes a low-intervention approach to winemaking in order to coax the finest nuance of individuality from each hand-selected vineyard parcel, while maintaining the aromatic intensity for which Marlborough is renowned. Purity of varietal expression is a foregone conclusion in the fruit Kevin works with; indigenous yeast are then left to run their course in new and older French oak barriques, ensuring ample texture and complexity in these compelling wines. Already garnering worldwide acclaim, they show a common thread of layered concentration, fine structure and invigorating freshness.

GREYWACKE

Kevin Judd



The picturesque Yarrum vineyard



Hand harvesting pristine Riesling grapes in idyllic weather



Dixie looks on devotedly as Kevin works