



2009 GREYWACKE CHARDONNAY

Review Summary

GREYWACKE

Kevin Judd

93 pts “Rich and concentrated, but has enough acidity for balance. Wild and slightly funky with honeyed richness and a subtle seam of vanilla oak.”

Tim Atkin
TimAtkin.com

92+ pts “Naturally fermented in French oak barriques, 25% new, and aged for 12 months with occasional lees stirring and full malolactic, the 2009 Chardonnay gives expressive notes of ripe apricots, guava, green mango and apple tart over nuances of buttered oatmeal and crushed cashews. Full bodied, ripe and rich in the mouth, it has a wonderfully creamy texture and generous amount of fruit flavor, finishing long with lingering honeyed peach notes. Delicious now, it should continue to cellar to 2016+.”

Lisa Perrotti-Brown, eRobertParker.com
October 2011

92 pts “It’s rich with sweet, fruit-and-oak flavor. It tastes of tropical fruit and sweet cashews, cider and lime. There’s a textural, almost oily softness to it but it remains fresh and zippy throughout. Smoky (almost buttery) oak plays a key role but fruit is the main spruiker.”

Campbell Mattinson
WineFront.com.au

91 pts “Lots of ripe fruit and a milky undertone. Sliced pineapples too. Full and round textured with pretty fruit and a clean, flavorful finish.”

James Suckling, JamesSuckling.com
December 28, 2012

91 pts “The lush texture stands out, as does the intensity of the pineapple, Meyer lemon, peach and apricot flavors that are as ripe as they are juicy, focused, refreshing and persistent on the finish.”

MaryAnn Worobiec, Wine Spectator
June 15, 2012



89 pts “Owner/winemaker Kevin Judd believes that oak should not over-whelm the wine, especially if the wine is Chardonnay. Fermented in French oak barrels using indigenous yeasts and occasional lees stirring for 16 months, the wine was then transferred out of oak and left to rest for two months before bottling. The color is a brilliant light-medium gold, while the nose is smoky with low intensity fruit and a nutty nuance. It’s fresh and bright, with a creamy texture, a little doughy and yeasty, 14.5% alcohol and good length and structure.”

Gerald D. Boyd, WineReviewOnline.com
March 13, 2012

4.5 STARS “Citrusy and nutty; the palate is very weighty with concentrated, vibrant, slightly buttery flavors and finely integrated oak. It’s still very youthful.”

Michael Cooper
Buyer’s Guide to NZ Wine 2012

“Tantalizing with sweet oak and grapefruit and a fine citrusy seam to the seamless malt and smoky oak flavors with something that reminded me of Tip Top’s caramel butterscotch crunch ‘Trumpet’ ice cream. Utterly delicious.”

Sue Courtney
WineOfTheWeek.com