



2010 GREYWACKE PINOT GRIS

Review Summary

GREYWACKE

Kevin Judd

94 pts – Best NZ Pinot Gris “Kevin Judd elevates this wine to dizzying heights of complexity in terms of aroma, flavor and texture – it’s Pinot Gris with plenty of x-factor. Right from the get-go this sets itself apart from the rest of the pack with a level of polish, complexity and balance. The nose has ripe peach and mango fruits; gentle savory yeasty complexity adds biscuity aromas too. The palate has an immediate sense of concentration and the textual richness builds in smooth layers; there’s pear and nectarine, and a juicy precise finish.”

Nick Stock
The Good Wine Guide 2012

93 pts “Strong-flavored wine with pear and spicy apple plus a hint of anise. Very impressive Pinot Gris with intensity and a great texture. The wine is dry with a lengthy finish.”

Bob Campbell MW
BobsWineReviews.com

92 pts “...rich and textured, with intense layers of pear, honeysuckle and avatar of roses. Really intense and long with old oak barrels adding depth and weight to the wine.”

Tim Atkin
TimAtkin.com

92 pts “Complex and grapey on the nose, with some herby smokey notes. The palate is fresh and spicy with rich texture. There’s a bit of pepper here too, and a hint of sweetness, although it finishes dry and spicy. Lively, rich, fresh and enticing.”

Jamie Goode
WineAnorak.com

92 pts “The glowing green-yellow color correctly suggests a richly flavored and textured wine is to follow. The depth of the fruit on the palate verging on sweetness; plenty of Kevin Judd fingerprints on the wine, barrel fermentation doubtless part of the process.”

James Halliday
WineCompanion.com.au



91 pts “This is beautiful and like a top Alsace Pinot Gris in style. It shows a dried fruit and light smoky undertone. Full-bodied, lightly sweet with a rich, oily and powerful finish. Yet balanced and very pretty.”

James Suckling, JamesSuckling.com
December 28, 2012

91 pts “This Greywacke wine is decidedly in the “Gris” camp, owing to half the wine being fermented in stainless steel with cultured yeasts and the other half in French oak barrels using indigenous yeast fermentation. Both lots were racked to old oak barrels to continue fermentation, with less stirring, followed by four months of aging on the lees prior to bottling. The result is a wine with a brilliant pale gold color, low-medium mineral and citrus aromatics scented with a touch of ginger. It has very good texture, ripe tropical fruit flavors, hints of pineapple, 13.3% alcohol and good structure and mouth-feel. Try this stylized and tasty Kiwi Pinot Gris with Thai food.”

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

90 pts “A full-bodied, lushly textured wine with aromas and flavors that hint at peach or nectarine, honey and vanilla. This is just slightly off dry (8 g/L residual sugar), but that sweetness is balanced with a bit of tartness and a dash of white pepper on the finish. Drink now.”

Joe Czerwinski, Wine Enthusiast
August 1, 2012

90 pts “50% of the 2010 Pinot Gris was naturally fermented in old French barriques. It gives pronounced notes of honey drizzled poached pears, jasmine and nutmeg with hints of white pepper and spiced apple slices. Medium-full bodied and dry with just a touch of residual sugar (8 grams per liter), it has a pleasant viscosity to the texture lifted by refreshing acidity and the finish is long. Drink it now through 2013.”

Lisa Perrotti-Brown, eRobertParker.com
October 2011

90 pts “...just off dry, with lots of juicy, lemony, orange and citrus brightness that really punches through to leave it dry and savory, tangy and really appetizing.”

Tom Cannavan
WinePages.com

88 pts “Appealing for the aromatics and ripe green apple and Meyer lemon flavors, with a nice balance of richness and juiciness, finishing with a note of Key lime pie.”

MaryAnn Worobiec, WineSpectator.com
2012



5 STARS “Textural and elegant, with luscious fruit, savory undertones and a long, firm finish.”

Charmian Smith
Otago Daily Times

4.5 STARS “5-Star debut from Kevin Judd...fleshy and generous, ripely scented...showing lovely delicacy and richness...youthful and highly refined.”

Michael Cooper
Buyer’s Guide to New Zealand Wines

HIGHLY RECOMMENDED “Rich, fresh and complex, with excellent texture.”

Lester Jesberg
Winewise (AU)

10 TOP PINOT GRIS PRODUCERS “The wines produced at Greywacke seem to be the leading edge of the next generation of New Zealand’s wines. These will present us with more risk taking, fewer commercial wines, and further exploration of the islands’ terroir. In the case of this Pinot Gris, what we seem to have is a wonderful expression of the style. The wine is just off dry, made with enough natural yeast and neutral wood fermentation to make for a compelling wine that marries style and soil. It could come to define New Zealand’s Pinot Gris, so catch a bottle while you can.”

Gregory Dal Piaz, Snooth.com
August 2012

“More in the style of the best of Friuli, well-rounded but still bracing, autumnal and savory, like baked apples with citrus zest...”

Brian St. Pierre
StPierreOnWine.blogspot.com

“An excellent debut with flavour and attitude. Smells of pears, apples, shortbread, caramel and a sprinkling of pistachio. It's full, ripe and rich.”

John Hawkesby
nzherlad.co.nz

“It’s a ripper...”

Tony Love
taste.com.au

“Laid-back Alsace-style wine, with zesty citrus (juicy orange) and rich spice flavours set against more restrained mineral characters – off-dry but comes across as rich rather than out-and-out sweet.”

Simon Woods
simonwoods.com



“A rich and weighty wine that smacks of apples and pears. An impressive debut.”

Warren Barton
Dominion Post

“This is beautifully textured, fragrant with spiced pears and baked ginger apple tart aromas that follow through on the palate, some caramel and a touch floral too – almost honeysuckle, ripe and nicely balanced.”

Jane Faulkner
The Age

“Voluminous nose of spiced pears, ripe yellow stonefruits, tropical fruits and minerals. The freshness of the fruit provides a poise and elegance...a fulsome wine with rich, succulent and complex flavors of ripe stone fruits and pears with complexing mineral and delicate, flinty, savory nuances...”

Raymond Chan
RaymondChanWineReviews.co.nz

“Half the juice was fermented in older French oak which contributes to the toasty, fig-like notes on the nose and the nectarine stone and spicy pear flavors...If mouth-filling succulence is what you’re after then look no further.”

Yvonne Lorkin
YvonneLorkin.com

“A rich, mouth-filling style, the savory components quite dominant on entry with a stone fruit fleshiness and a mouth-filling, juicy and lightly spicy finish.”

Sue Courtney
WineOfTheWeek.com