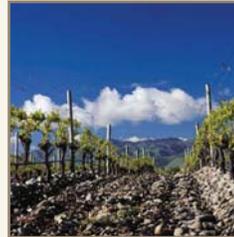


GREYWACKE

Kevin Judd



2010 GREYWACKE WILD SAUVIGNON

WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
ANALYSIS: 14.0% alc/vol | TA: 7.1 g/L | pH: 3.2

VITICULTURE:

Fruit was sourced from various vineyard sites in and around the Brancott Valley 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:

The grapes were lightly pressed and the resulting juice was cold-settled prior to racking into mostly old French oak barriques. The juice underwent spontaneous indigenous yeast fermentation, the tail end of which continued over six months. The wine had occasional lees stirring and 75% of the barrels underwent malo-lactic fermentation. It was transferred out of oak during the following harvest and left on yeast lees for a further five months.

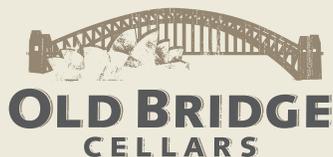
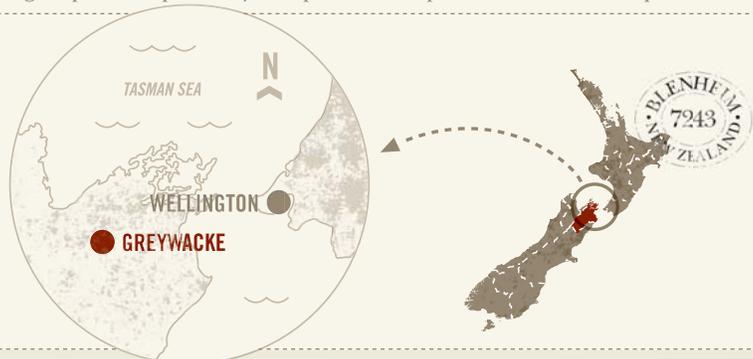
TASTING NOTES:

Fermented entirely with naturally occurring yeast – this is an alternative style of Sauvignon Blanc that is both intricate and textural. A fusion of homemade apricot jam and lime marmalade is layered with dried tarragon and a doughy, flinty complexity. The palate is loaded with succulent fruit, pithy citrus rind and laced with minerality – a ‘wild child’ Sauvignon with weight and persistence that finishes crisply, with a grapefruit twist.

CRITICAL ACCLAIM: 93 pts Stephen Tanzer’s International Wine Cellar, 92+ pts Robert Parker’s The Wine Advocate, 92 pts Wine Spectator, 92 pts Wine Enthusiast

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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