



2010 GREYWACKE WILD SAUVIGNON

Review Summary

GREYWACKE

Kevin Judd

94 pts - ★★★★★ “The bouquet is fragrant and complex with white peach, flint, oatmeal, dried herb and a touch of vanilla characters. It's concentrated and richly textured...”

Sam Kim, Wine Orbit
May 2013

93 pts “This shows plenty of flinty, minerally notes on the nose with a gently toasty edge, pithy grapefruit and lime, oyster shells, clotted cream and a fine, complex and nicely settled palate. Acidity is bright but smooth, flavors run through the lime, lemon and a sweeter melon fruit spectrum. Good phenolic depth, drink now.”

Nick Stock, JamesSuckling.com
August 13, 2016

93 pts “Complex and satisfying...Finely detailed and lovely. A really attractive and more-ish drink. Much more complex than most New World sauvignon attempts.”

Huon Hooke, HuonHooke.com
May 2013

93 pts “Ripe and complex, with nuts and stonefruit notes, there is a flinty character and the citrus is in the grapefruit scope. One of the most interesting savvies I have seen for a long time.”

Ken Gargett, SpitBucket.com
May 2013

93 pts “Palish yellow. Sexy aromas of pineapple, pink grapefruit and peach lifted by an ineffable topnote of brown spices. Dense, spicy and deep, boasting terrific tensile strength and energy. Almost chardonnay-like in its textural richness but boasts superb grip, with the wine's harmonious acidity and sheer stuffing nicely buffering the oak component. Tactile, chewy and very long: this wine remained fresh in the re-capped bottle for days in my refrigerator. Compelling fruit-driven Sauvignon.”

Stephen Tanzer, International Wine Cellar
September 12, 2012



92+ pts “The 2010 ‘Wild Sauvignon’ has intense grapefruit, lemon curd and white peach notes with an enticing yeasty and toasty undercurrent with nuances of baking bread, honeyed brioche and marzipan. The palate brings a lovely suggestion of creaminess to the texture, with a refreshing acid line and a long finish. It’s built to age and should cellar gracefully to 2017+.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
October 2012

92 pts/Editors’ Choice “A relative bargain in the scheme of barrel-fermented Sauvignon Blanc, Kevin Judd’s version boasts toasty, nutty notes upfront, followed by creamy citrus and stone-fruit aromas and flavors. It’s a top example of the richness and potential age-worthiness that oak can bring to carefully selected lots of Sauvignon Blanc.”

Joe Czerwinski, Wine Enthusiast
November 2014

92 pts “A dry, piercing wine. It’s flinty, limey, smoky, lemongrassy. It has bitter marmalade characters and bready, yeasty notes too. I came away impressed.”

Campbell Mattinson, WineFront.com.au
May 2013

92 pts “Layered and intense with grapefruit, sliced apple and honey character. Full and very balanced with bright acidity and a clean finish. Tangy and lemony, very intense. Goes on for minutes.”

James Suckling, JamesSuckling.com
December 28, 2012

92 pts “Just when you thought there were enough New Zealand Sauvignon Blanc on the market, another one grabs your attention with its grandeur and complexity. It has a bit of everything, an alluring hint of flintiness, a delicate creaminess and vibrant acidity, and not too much of anything. There’s a lovely texture and flavors that reverberate without assaulting the palate. Its lime-like notes will shellfish while its taut spine will stand up to spicier fare.”

Michael Apstein, WineReviewOnline.com
October 9, 2012

92 pts “Bold and intense, this starts out as a tropical concoction of coconut water and pineapple notes, with layers of melon, peach and citrus zest, all leading to a long, generous peach and tangerine finish. Richly textured.”

MaryAnn Worobiec, Wine Spectator
June 15, 2012



91 pts "...wild ferment-ignited hand-picked, buffed and polished fruit is cuddled and cosseted at every point...creamy, toasty, warm-custard-on-apple-pie-crust affair, with lifting tart apple mid-palate, touches of lime, but more marmalade than zest."

**Tomas Clancy, Sunday Business Post
May 2013**

91 pts "Tropical and earthy, this isn't quite extreme enough to live up to the name, but it has an edge to it that comes out more on the second day. Good texture, with a layering you don't often see from Marlborough. Not only did I like it more on the second day, I liked it more with successive glasses, and that's something."

**Blake Gray, WineReviewOnline.com
January 15, 2013**

91 pts "Clear straw color. This is quite a departure from your average New Zealand Sauvignon Blanc. Fermented in previously filled French oak barrels for 12 months using indigenous yeasts, this wine is more like fine white Bordeaux. Complex aromatics swirl from the glass, showing layers of lemon oil, high-toned bell pepper, grapefruit pulp, melon, field herbs, fresh hay, vanilla and chalk. Palate-coating, rich flavors of lemon cream and tropical fruit spread out and follow through to the lip-smacking finish. Forget the fresh oysters; enjoy this white as an aperitif, or pair with shrimp in a ginger/garlic cream sauce."

**WineLinesOnline.com
May 20, 2012**

89 pts "Wild Sauvignon underwent spontaneous indigenous yeast fermentation in French oak barrels, occasional lees stirring, with most of the wine put through malo-lactic fermentation. The result is a Sauvignon Blanc that stylistically is the polar opposite of what many American wine consumers think of as New Zealand Sauvignon Blanc. Wild Sauvignon shows a brilliant light gold color, low intensity spicy French oak, and vanilla crème aromas with a subtle pear back note. There's medium intensity, brisk refreshing acidity, light oak notes, and a nicely balanced finish."

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

★★★★★ "Generous and sweet-fruited, with ripe, tropical fruit flavours - think passionfruit and pineapple - a complex, nutty, dry style, already delicious."

**Michael Cooper
Buyer's Guide to NZ Wines 2013**

Highly Recommended "Aromas and flavors of gooseberries, peaches and minerals."

**Fred Tasker, Bradenton Herald
November 15, 2012**



Wine of the Week “Last Friday night I blind-tasted a dozen Sauvignon Blanc samples I’d received in the past couple of weeks and picked out this brilliant creamy, chalky 2010 Greywacke Wild Sauvignon from New Zealand as a winner. Its layered minerality, rich grapefruit, lemon and herb flavors, and subtle complexity make it more French in style than the typical zingy, in-your-face examples from New Zealand. At the end of a dinner for two with mustard-coated wild salmon sautéed with shallots, the bottle was empty and I was longing for just one more glass.”

Elin McCoy, ZesterDaily.com
May 7, 2012

“...a wallop of lemon curd, brioche, with a sapid, saline finish; opulent and many-layered. Not for the faint.”

Bill St. John, Chicago Tribune
July 11, 2012

“Sauv Blanc & wood make surprisingly happy marriage; dig that grassy, chalky Boutonniere. B+”

Joe Roberts, @1WineDude
January 13, 2013

“Unlike most New Zealand sauvignons, this special bottling from Greywacke was fermented in old barrels with wild yeasts. Its captivating aromas of pineapple, pink grapefruit and peach are lifted by an ineffable topnote of brown spices. This dense, deep wine is almost chardonnay-like in its textural richness but boasts terrific energy and grip, with the harmonious acidity and sheer stuffing to buffer the oak component. This compelling, fruit-driven sauvignon finishes tactile, dry and very long.”

Stephen Tanzer, Winophilia.com
September 11, 2012

“The aromas here are quite intense, though they are somewhat more subtle than the regular wine; there are perfumes of gooseberry and pear that are heavenly. While I normally am not a big fan of Sauvignon Blancs that have been fermented and/or aged in oak, the wood treatment works beautifully with this wine. Wood aging can also add texture to white wine and is there ever richness on the palate with this wine! This has an extremely long finish with outstanding persistence and vibrant acidity; the complexity of this wine is extremely impressive. There is plenty of spice -this certainly held its own paired with red and green curry, not an easy trick.”

Tom Hyland, THylandViews.blogspot.com
April 11, 2012