



## 2013 GREYWACKE WILD SAUVIGNON

### Review Summary

GREYWACKE

*Kevin Judd*

**96 pts** “This is the fifth vintage of Greywacke’s flagship oak-aged Sauvignon. I tasted it alongside all earlier vintages. It is remarkably similar in style but perhaps more fragrant with an appealing delicacy, although certainly not lacking in intensity. A fragrant wine with citrus and stone fruit plus a hint of mandarin blossom. Perhaps not as much matchstick/mineral character, which I think is a good thing. Great drinking now but with an interesting future.”

**Bob Campbell**  
**blog.BobCampbell.nz**  
**February 2, 2016**

**93 pts** “Attractive waxy notes and dried flowers, jasmine and straw, then there’s a flinty, cooler and more edgy thread too; grapefruit and lime, thiols and sulfides are nicely captured. The palate’s finely etched acidity supports nicely focused, grapefruit citrus flavor, neat, composed and compact.”

**Nick Stock**  
**JamesSuckling.com**  
**August 13, 2016**

**92 pts** “Bright, light yellow. Fresh tropical fruit and citrus flavors are lifted by a floral note. Boasts excellent sweetness to its citrus, white peach, honey, dried herbs and spice flavors, with a firm spine of minerally acidity providing support and grip and extending the finish. Like the 2014, this is a brilliant example of this richer, leesier wild-yeast style.”

**Stephen Tanzer**  
**Vinous**  
**May 2016**



**91 pts** “The 2013 Wild Sauvignon Blanc has a beautiful floral nose of orange blossoms and jasmine with underlying ripe nectarine, tangerine and spiced apple notes plus a touch of elderflower. Medium-bodied, ripe, expressive and with plenty of character, it fills the palate with perfumed stone fruit flavors, finishing long with an herbal lift.”

**Lisa Perrotti-Brown**  
**Robert Parker’s The Wine Advocate**  
**December 2015**

**91 pts** “Succulent pear, peach and melon flavors show a lovely touch of fresh ginger, dried honeysuckle and nectarine flavors. Generous, sleek and juicy, with plenty of details and a long, lingering finish.”

**MaryAnn Worobiec**  
**Wine Spectator**  
**October 2015**

**90 pts** “Struck flint and tomato leaf notes add welcome complexity to this wine’s grapefruit aromas and flavors. For a wild-ferment Sauvignon Blanc, it’s reasonably clean, with moderate body and a long, dry finish.”

**Joe Czerwinski**  
**Wine Enthusiast**  
**March 2016**