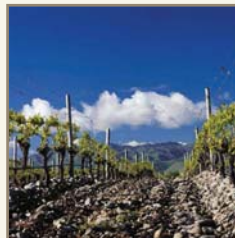


# GREYWACKE

Kevin Judd



## 2014 GREYWACKE WILD SAUVIGNON

**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Sauvignon Blanc  
**ANALYSIS:** 14.0% alc/vol | TA: 6.2 g/L | pH: 3.18

### 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 older French oak barriques. The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for over six months. The wine had occasional lees stirring and approximately two-thirds 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:

Imagine an almond friand full of white nectarine, blood orange and rockmelon – laced with linseed, tarragon and lightly smoked tea. This is an alternative style that is both intricate and textural, a delicious concoction created by fermenting Sauvignon Blanc entirely with naturally occurring yeast.

### CRITICAL ACCLAIM:

92 pts Robert Parker's The Wine Advocate, 92 pts Vinous, 91 pts Wine Spectator

### 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.



## REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER  
703 Jefferson Street, Napa, California 94559  
Tel (707) 258 9552 • Fax (707) 258 9577 • [www.obcwines.com](http://www.obcwines.com) • [cellar@obcwines.com](mailto:cellar@obcwines.com)