



2015 GREYWACKE SAUVIGNON BLANC

Review Summary

GREYWACKE

Kevin Judd

91 pts “This wine captures the passion fruit notes typical of Marlborough Sauvignon Blanc, then underscores them with a silky textural element. Hints of white nectarine and celery stalk add nuance to the long, white-grapefruit-inflected finish.”

Joe Czerwinski, Wine Enthusiast
July 2016

91 pts “Pale, bright yellow. Very ripe stone fruit and pineapple aromas are lifted by flowers, dusty brown spices and anise. Plush, round and slightly sweet, but with nicely integrated acidity giving shape to the peach, grapefruit, white pepper and nutmeg flavors. Wonderfully generous, fine-grained wine with a light touch and superb rising length. The wine’s tactile finishing notes of dusty stone and ginger leave the salivary glands humming. In a distinctly ripe style but a beauty.”

Stephen Tanzer, Vinous
May 2016

90 pts “Starts off with a bright, juicy, lemony profile, but then the supple texture creeps in, and the nuances and details emerge. Green tea, honeysuckle and saline notes linger on the finish.”

MaryAnn Worobiec, Wine Spectator – “Our Ultimate Guide to Value”
February 2017

90 pts – Very Good+ “This almost clear colored Sauvignon Blanc opens with a mild petrol and grapefruit like bouquet with hints of cut grass. On the palate, this wine is light bodied, slightly acidic and juicy. The flavor profile is a pleasant ripe pink grapefruit with notes of minerality, nectarine, and lime. The finish is dry and its flavors linger and last for a while. The panel suggested serving this tasty Sauvignon Blanc with grilled swordfish skewers or mussels with garlic and white wine broth.”

Ken Hoggins, KensWineGuide.com
May 16, 2016