



2015 GREYWACKE WILD SAUVIGNON

Review Summary

GREYWACKE

Kevin Judd

93 pts “Marlborough, on New Zealand’s South Island, is synonymous with Sauvignon Blanc. That variety is, by far, the most planted grape in the nation. The Greywacke ‘Wild’ Sauvignon Blanc offers a different twist on the NZ Sauvignon theme. Their 2015 vintage was allowed to ferment with native yeasts and spent several months in older oak barrels. It shows a wonderful combination of peach, grapefruit and green apple fruit scents followed by hints of almond, lily and fresh herbs. The flavors of mouthwatering citrus, nectarine and green apple fruits are backed by subtle floral, nut, vanilla, herb and spice hints. The wine is refreshing, layered, richly textured and is a great match for most any seafood or poultry dish.”

Wayne Belding
Wine Review Online
May 15, 2018

92 pts “The 2015 Wild Sauvignon features hints of struck flint and green onion on the nose, but those are quickly swept away by aromas of nectarine and grapefruit. This is a ripe, medium to full-bodied style, barrel fermented in used oak to avoid any overt vanilla or cedar flavors, yet round and mouth-filling. It’s actually pretty tame for being ‘wild,’ and should have broad appeal.”

Joe Czerwinski
Robert Parker Wine Advocate
February 2018

91 pts “This Sauvignon falls in the flinty mineral camp with understated aromas and flavors but an appealing stony palate feel. It evolves in the glass, showing citrus and herbal nuances and an elegant demeanor. An outstanding effort by winemaker Kevin Judd.”

Don Winkler
International Wine Review
January 22, 2018



91 pts “Supple, rich and spicy, with smooth, honeyed overtones and whiffs of lanolin and honeycomb adding complexity to the core of pear and peach flavors. Smooth and succulent on the finish.”

MaryAnn Worobiec
Wine Spectator
December 31, 2017

90 pts “Wild yeast, lees stirring and oak aging came together in this rich, full-bodied Sauvignon Blanc, with heady notes of brioche, coconut, salted cashews, lime, pineapple and baked apples. The acidity is bright and bouncy enough to keep things balance, while oak flavors build on the finish.”

Christina Pickard
Wine Enthusiast
July 2018

