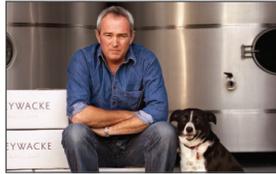


# 2017 GREYWACKE WILD SAUVIGNON

GREYWACKE

*Kevin Judd*



**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**MATURATION:** 100% in seasoned French oak for 8 months  
**VARIETALS:** Sauvignon Blanc  
**ANALYSIS:** 13.6% alc/vol | TA: 6.4 g/L | pH: 3.15

**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.

**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 eight months.

**TASTING NOTES:** A sweet-scented fusion of fragrant summer fruit and pastry shop perfume, peaches and nectarines, apple custard and lime meringues - all mingled with a dill-like herbal quality and a faint hint of wood smoke. The palate is fleshy and brimming with stone fruit and citrus, finishing crisp and juicy with a long, flinty dryness. Fermented entirely with naturally occurring yeast, this is an alternative style of Sauvignon Blanc that is both intricate and textural.

**CRITICAL ACCLAIM:** 94 pts JamesSuckling.com

**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.

