

2016 GREYWACKE PINOT NOIR

GREYWACKE

Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Pinot Noir
MATURATION: 18 months in French oak (30% new)
ANALYSIS: 14.5% alc/vol | TA: 5.5 g/L | pH: 3.63

VITICULTURE: All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott/Ben Morven ridge. Here, the wind-blown loess soils are comprised of clay-loams with varying degrees of gravel content. The various source blocks are cultivated to a mixture of Pinot Noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning).

WINEMAKING: The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then hand plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (30% new). All individual clones were aged in barrel separately for eighteen months, prior to blending.

TASTING NOTES: Deliciously fragrant blackberries, blueberries and the sweet aroma of homemade strawberry jam, intermingled with more savory suggestions of black olives, cedar and a hint of lavender. The ethereal but finely structured palate has concentrated varietal character that combines red and black fruit with earthy, smoky nuances.

CRITICAL ACCLAIM: 95 pts JamesSuckling.com, 91 pts Robert Parker Wine Advocate

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 Otago Valley overlooking Marlborough's picturesque vineyards provides inspiration for both his passions.

