



2016 GREYWACKE SAUVIGNON BLANC

Review Summary

GREYWACKE

Kevin Judd

93 pts/Year's Best New Zealand “Kevin Judd, the founding winemaker at Cloudy Bay, makes this wine under his own label from vineyards in the Southern Valleys and Wairau Plain, as well as one on a terrace in the upper Awatere Valley. It’s a citrusy sauvignon in 2016, girded by flinty notes that seem to tighten around all the rich lime flavors. Cool, laser-like acidity keeps it tense and focused; for any roast fish.”

Joshua Greene, Wine & Spirits Magazine
October 2017

91 pts/Editors' Choice “Veteran Kevin Judd has turned out another fine effort. Passion fruit and pea tendrils impart a welcome green edge that’s never overwhelming, picking up layers of white grapefruit on the plump, medium-bodied palate. The finish is intense, long and citrusy.”

Joe Czerwinski, Wine Enthusiast
July 2017

91 pts “Opens with a fragrant floral note, offering high tones of honeysuckle. The lemon meringue pie and dried mango flavors are intense and vivid, showing terrific intensity on the finish.”

MaryAnn Worobiec, Wine Spectator
April 2017

91 pts “One of the most sought after Marlborough Sauvignons, demand must follow owner Kevin Judd around – he was chief winemaker at Cloudy Bay for 25 years before deciding to go things alone. Intriguing fenugreek seed and bacon fat aromas evolve into elderflower and citrus. On the palate, intense gooseberry and fenugreek dominate, with elderflower and honeysuckle providing some richness, followed up by slight mineral notes. Although vibrant, the acidity is kept in check, making this a well-balanced wine.”

James Button, Decanter.com
October 21, 2016



90 pts – Very Good+ “This almost clear colored Sauvignon Blanc from New Zealand showed very well with the Tasting Panel. It opens with a grapefruit bouquet with hints of lemon and green melon. On the palate, this wine is light bodied, nicely acidic, bright and juicy. The flavor profile is a ripe pink grapefruit with notes of minerality. We also detected hints of lemon verbena and lime. The finish is dry and refreshing. The Panel suggested pairing this very nice Sauvignon Blanc with grilled scallops or oysters.”

Ken Hoggins
KensWineGuide.com
May 22, 2017

90 pts “The 2016 Sauvignon Blanc has a fresh grass, bay leaves, green beans and wild thyme-led nose with hints of lime leaves and lemongrass. Medium-bodied and with a lovely creaminess to the texture, it offers great intensity and a long green-veggie finish.”

Lisa Perrotti-Brown
Robert Parker Wine Advocate
December 2016