



2016 GREYWACKE CHARDONNAY

Review Summary

GREYWACKE

Kevin Judd

94 pts “Elegant, lively chardonnay with ginger, toasted nut, white peach, citrus-lime and some struck flint savoury character. A clever interplay of fruit and winemaking artefact.”

Bob Campbell, MW
The Real Review
February 29, 2020

93 pts “Rich and flavorsome, this is starting to open up and hit the early stages of its drinking window. Wild-fermented in barrel, of which 20% were new, this offers an array of intriguing aromas from white flower and talc, to flint and smoky bacon. A combination of two clones, Mendoza and 95, it boasts complex layers and an assertive, lengthy finish.”

Rebecca Gibb MW
Vinous
November 11, 2020

93 pts “This is fast becoming a benchmark Marlborough Chardonnay to counterpoint the Greywacke Sauvignon Blanc. Grapes come from two clones planted on two distinctive soil types: gravel/clay loam and alluvial. The juice is fermented and aged for 18 months on the lees in oak barrels (20% new). A commanding nose of confected orchard fruit, then lovely palate weight where the delicate oak integration adds a classy richness. Brisk lime acidity leads to a mineral, almost saline finish.”

Chris Wilson
Decanter Magazine
January 2020

92 pts “Struck flint and hints of sweet corn and toasted grain accent white peaches and ripe pineapple on the nose of the 2016 Chardonnay. It’s medium to full-bodied but comes across as fresh and lively, with a crisp, mouthwatering finish.”

Joe Czerwinski
Robert Parker Wine Advocate
March 2019



90 pts “There is a wonderful purity to the peach cobbler, marmalade, candied citrus peel and vanilla pudding flavors, with a fresh thread of acidity weaving in and out, and a spicy note of clove on the finish.”

MaryAnn Worobiec
Wine Spectator
November 15, 2020

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