



## 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

**94 pts** “This has cleverly curated aromas of peach and grapefruit with flinty, winemaking complexity and hazelnut-like oak notes. The palate has a smooth, supple and fresh core of ripe-peach and lemon-curd flavors. Concentrated.”

Nick Stock  
JamesSuckling.com  
November 23, 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