

2018 GREYWACKE PINOT GRIS

GREYWACKE
Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Pinot Gris
ANALYSIS: 14.4% alc/vol | TA: 5.5 g/L | pH: 3.5

VITICULTURE: Much of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING: The three clones were hand-picked separately at high ripeness levels and whole bunch pressed. Most of the juice was allowed to undergo spontaneous indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast. The fermentations were stopped to achieve an average of 11 g/l residual sugar in the final blend. The blended wine was then filled into old barrels, remaining on yeast lees for a further five months, prior to bottling in November 2018.

TASTING NOTES: Whiffs of a virtual cake shop: raspberry lamingtons, strawberry compote and vanilla cream, Turkish delight and candied quince, sticky figs and smoky manuka honey. The palate is silky and sumptuous – an off-dry, textural wine of intense richness, laced with a citrusy, sherbet-like zest.

CRITICAL ACCLAIM: 91 pts Vinous, 90 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.

