

2017 GREYWACKE PINOT GRIS

GREYWACKE
Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Pinot Gris
ANALYSIS: 14.4% alc/vol | TA: 5.7 g/L | pH: 3.30

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 went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast. Towards the end of fermentation all the wine was transferred to stainless steel tanks where the fermentations were stopped, retaining 10 g/l residual sugar. The wine then spent a year on yeast lees (six months in old barrels and the remaining time in stainless steel tanks).

TASTING NOTES: A lush concoction of baked figs, poached pears and crystallised ginger drizzled with manuka honey and a light sprinkling of soft brown sugar. Greywacke Pinot Gris is a ripe, opulent expression of the variety made in a voluptuous off-dry style that has considerable concentration and a long, luscious finish.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com, 91 pts Robert Parker Wine Advocate, 91 pts Wine Spectator, 91 pts Vinous

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.

