

# 2018 GREYWACKE CHARDONNAY

GREYWACKE  
*Kevin Judd*



**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Chardonnay  
**MATURATION:** 18 months in French oak (20% new)  
**ANALYSIS:** 14.3% alc/vol | TA: 6.0 g/L | pH: 3.38

**VITICULTURE:** The grapes for this wine are primarily the low-yielding Mendoza clone, known for its concentration of flavor and crisp acidity, the balance were from Clone 95. The vineyards are in the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, the remainder coming from Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones.

**WINEMAKING:** The vineyards were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was lightly settled and racked to French oak barriques (20% new). The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was transferred out of oak after 18 months and bottled in December 2019.

**TASTING NOTES:** A seductive combination of white nectarine, pink grapefruit and candied orange rind mingles with the more savory aromas of roasted chestnuts and hot buttered brioche - an elaborate concoction infused with linseed and woodsmoke. The savoriness carries through onto a wonderfully dry palate that has great texture and concentration, with distinct flintiness, tight structure and terrific ageing potential.

**CRITICAL ACCLAIM:** 93 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.

