

2019 GREYWACKE PINOT NOIR

GREYWACKE
Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Pinot Noir
MATURATION: 11 months in French oak (30% new)
ANALYSIS: 13.5% alc/vol | TA: 5.2 g/L | pH: 3.7

VITICULTURE: All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott/Ben Morven ridge. Here, the wind-blown loess soils are comprised of clay-loams with varying degrees of gravel content. The various source blocks are cultivated to a mixture of Pinot Noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning).

WINEMAKING: The grapes were hand harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then hand plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (30% new). All individual clones were aged in barrel for eleven months, prior to blending.

TASTING NOTES: Imagine a black forest cake, chock-full of juicy cherries and Black Doris plums; served up with a generous dollop of blueberry compote, laced with nutmeg and cloves. This is a deeply colored pinot, exuding lush, ripe fruit - highly fragrant with a cedar-like spiciness and hints of hot-smoked nuts. The palate is dense and generous with rich fruit, fine tannins and a delicious spicy finish.

CRITICAL ACCLAIM: 96 pts Decanter, 93 pts Vinous, 93 pts JamesSuckling.com, 92 pts Wine Spectator

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.

