

2022 GREYWACKE SAUVIGNON BLANC

GREYWACKE
Kevin Judd



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
ANALYSIS: 13.5% alc/vol | TA: 6.8 g/L | pH: 3.24

VITICULTURE: Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys, the central Wairau Plains (specifically Woodbourne, Renwick and Rapaura). Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of New Zealand's ubiquitous greywacke river stones, to the older and denser clay-loams of the Southern Valleys. The majority of the vineyards were trained using the Scott Henry canopy management system, with the balance on a two- or three-cane VSP (vertical shoot positioning) trellis.

WINEMAKING: The Sauvignon Blanc was harvested at night into half-ton bins. The grapes were lightly pressed and the resulting juice was cold-settled prior to fermentation in stainless steel, primarily using cultured yeast for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation. All individual lots were left on lees and kept separate until final blending.

TASTING NOTES: Aromas of cassis and passionfruit are first to emerge, with guava, crisp pear and white peach adding a delicious intricacy. On the palate, it is generous yet refreshing, with ripe pineapple and a lime sherbet zing, layered with elderflower and hints of citrus blossom. A classic example of Greywacke's interpretation of the famous Marlborough style - ripe, textural and scrumptious, with the volume turned well down.

CRITICAL ACCLAIM: 94 pts Decanter, 90 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 Otago Valley overlooking Marlborough's picturesque vineyards provides inspiration for both his passions.

