2020 GREYWACKE

PINOT NOIR

GRFYWACKE 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: 5.4 g/L | pH: 3.68

VITICULTURE: All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the Brancott/Ben Morven ridge. Typical of this subregion, the wind-blown loess soils are comprised of clay-loams with differing 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) with a high vine density of 3800 plants per hectare.

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: A virtual fruit compote loaded with juicy strawberries, blackberries and blackcurrants - gently poached and lightly infused with cloves, five-spice and stem ginger. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate is chock-full of red and black fruit and has great length, firm but delicate tannins and a delicious spicy finish.

CRITICAL ACCLAIM: 94 pts/Cellar Selection Wine Enthusiast, 93 pts Wine Spectator, 93 pts JamesSuckling.com

ABOUT GREYWACKE: One of New Zealand'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.







