

# 2019 GREYWACKE

## CHARDONNAY

### GREYWACKE



**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Chardonnay  
**MATURATION:** 11 months in French oak (16% new)  
**ANALYSIS:** 14.1% alc/vol | TA: 5.9 g/L | pH: 3.24

**VITICULTURE:** The grapes are primarily the low-yielding Mendoza clone, known for its concentration of flavor and crisp acidity; the balance is Clone 95. The majority of fruit was sourced from Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, with the remainder coming from Renwick and Rapaura, grown in young alluvial soils with 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. Some of the fruit was pressed directly to barrel, the balance was lightly settled and then racked to barrel. The juice went through a natural indigenous yeast fermentation in French oak barriques (16% new), with the final phase continuing for many months. The wine received occasional lees stirred and underwent a complete malolactic fermentation.

**TASTING NOTES:** Toasted brioche, lightly buttered with a generous dollop of grapefruit marmalade, or a lemon curd tart garnished with lemon blossom petals and sprinkled with toasted hazelnuts. An elaborate fusion of sweet-scented aromatics and a smoky, nutty savouriness that carries through onto a wonderfully dry, flinty palate. A rich, opulent wine that has great concentration, tight structure and excellent aging potential.

**CRITICAL ACCLAIM:** Robert Parker Wine Advocate 93+, 93 pts JamesSuckling.com, 92 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.



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