

2021 GREYWACKE

PINOT NOIR

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WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Pinot Noir
MATURATION: 11 months in French oak (30% new)
ANALYSIS: 13.6% alc/vol | TA: 5.3 g/L | pH: 3.72

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 destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new). Individual clones were barrel-aged separately for 11 months, prior to blending in February 2022.

TASTING NOTES: A deliciously spicy Marlborough Pinot, bursting with ripe fruit fragrance. Red and black cherries, super-ripe strawberries, dark-fleshed plums and juicy blackberries – poached with a stick of cinnamon, some cloves and a sprinkle of nutmeg. The ethereal, but finely structured palate combines concentrated varietal character, with earthy nuances and a distinctive smoky complexity.

CRITICAL ACCLAIM: #63/Top 100 2023 Wines of New Zealand and 94 pts JamesSuckling.com, 93 pts Robert Parker Wine Advocate, 91 pts Vinous

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.

