

2024 GREYWACKE

SAUVIGNON BLANC

GREYWACKE



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
ANALYSIS: 13.5% alc/vol | TA: 6.9 g/L | pH: 3.17

VITICULTURE: Fruit was sourced from several prime vineyard sites in Marlborough's Southern Valleys and 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 divided Scott Henry canopy management system, with the balance on a two- or three-cane VSP (vertical shoot positioning) trellis.

WINEMAKING: Harvested during cool (often cold) night-time conditions, the fruit was picked earlier than normal at high sugar levels over a 3-week period, commencing 16 March. Transported directly to the winery, fruit was lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. All individual vineyard batches were left on lees until late June, when the blend was assembled. The wine was bottled in early August.

TASTING NOTES: Deliciously aromatic with scents of honeydew melon and orange blossom, delicately infused with herb garden botanicals. A bright, seasonal expression, with juicy lemon and steely cassis flavors and a generously textured palate garnished with a flourish of pastis and wildflowers. A wine with impressive structure and depth, this is Marlborough sauvignon blanc with the volume turned down a notch.

CRITICAL ACCLAIM: 93 pts Wine Spectator, 93 pts Wine Advocate, 91 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 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.

