

2021 GREYWACKE WILD SAUVIGNON

GREYWACKE



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
MATURATION: French oak barriques (10% new) for 6 months
VARIETALS: Sauvignon Blanc
ANALYSIS: 14.0% alc/vol | TA: 6.1 g/L | pH: 3.19

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

WINEMAKING: Harvest commenced in cool (often cold) night-time conditions and others during the day. The grapes were lightly pressed to yield a modest volume of high-quality juice, which was then cold-settled prior to racking into French oak barriques, a small percentage of which were new. The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for well over six months. The wine had occasional lees stirring and approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further six months.

TASTING NOTES: Complex and textural, this wine is a feast for the senses. Picture a shortcrust pie, loaded with quince and yellow apple, a layer of juicy gooseberries and topped with caramelized lemon slices, served with a good dollop of vanilla custard and sprinkled with lightly toasted fennel seeds. The succulent palate finishes crisp and long.

CRITICAL ACCLAIM: 97 pts Vinous, 95 pts Robert Parker Wine Advocate, 94 pts JamesSuckling.com, 93 pts Wine Enthusiast, 93 pts Wine Spectator

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.

