

2023 GREYWACKE SAUVIGNON BLANC

GREYWACKE



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
ANALYSIS: 13.4% alc/vol | TA: 6.8 g/L | pH: 3.22

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 at night, at ideal ripeness over a 16-day period, the fruit was brought to the winery in the Omaka Valley, where it was lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, 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.

TASTING NOTES: Enticing aromas of cassis, lemon sorbet and green mango, with a delicate dusting of white pepper spice. On the palate, juicy Winter Cole pear and baked apple pie notes are lifted by fragrant layers of elderflower, yuzu and ripe citrus. An elegant yet striking interpretation of Marlborough Sauvignon Blanc - textural and opulent, lifted and lingering.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com, 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 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.

