

2022 GREYWACKE CHARDONNAY

GREYWACKE



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
VARIETALS: Chardonnay
MATURATION: 11 months in French oak (20% new)
ANALYSIS: 13.5% alc/vol | TA: 5.7 g/L | pH: 3.34

VITICULTURE: The grapes for this wine 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 the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, with the rest coming from Renwick and Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones.

WINEMAKING: The vineyards were hand-picked separately at high ripeness and whole-bunch pressed using very low maceration press cycles. Some was pressed directly to barrel, the balance lightly settled and then racked to barrel. The juice went through a natural indigenous yeast fermentation in French oak barriques (20% new), with the final phase continuing for many months. The wine received occasional lees stirred and underwent a complete malolactic fermentation.

TASTING NOTES: Enticing aromas of brown sugar and vanilla custard entwine with a bright citrus note reminiscent of home-made lemon curd. The palate is layered with ripe golden peaches and caramelized figs, while being driven by a seam of flinty minerality. There is an earthy richness, evoking thoughts of freshly cut hay, roasted nuts and faint whiffs of wood smoke. A wine with hidden charms, tight structure and excellent aging potential.

CRITICAL ACCLAIM: 92 pts Robert Parker Wine Advocate

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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