

# 2022 GREYWACKE PINOT NOIR

## GREYWACKE



**WINEMAKER:** Kevin Judd  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Pinot Noir  
**MATURATION:** 11 months in French oak (30% new)  
**ANALYSIS:** 13.0% alc/vol | TA: 5.6 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 ridge between the Brancott and Ben Morven valleys, with other parcels coming from hillsides in the Omaka Valley. Typical of these subregions, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The vineyards are cultivated to a mixture of clones, predominantly the Dijon clones 115, 777 and 667. The vineyards are all 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 de-stemmed into open-top fermenters, the majority of fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then hand plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (30% new). All individual clones were aged in barrel for eleven months, prior to blending.

**TASTING NOTES:** Deliciously fragrant jam-packed with boysenberries, blackberries and kola nut, intermingled with scents of rose petal and woodsmoke. The palate is medium-bodied and bright, layered with black liquorice, plum pudding and allspice. Finely structured with intense varietal expression, the abundant dark fruit flavors are laced with silky tannins and earthy tones to give a lingering and beguiling finish.

**CRITICAL ACCLAIM:** Not yet rated. 2021 vintage: 94 pts JamesSuckling.com Top 100

**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.

