

2023 GREYWACKE WILD SAUVIGNON

GREYWACKE



WINEMAKER: Kevin Judd
REGION: Marlborough, New Zealand
MATURATION: French oak barriques (10% new) for 6 months
VARIETALS: Sauvignon Blanc
ANALYSIS: 13.5% alc/vol | TA: 6.2 g/L | pH: 3.20

VITICULTURE: Fruit was sourced from various vineyard sites in the Southern Valleys and the central Wairau Plains near Woodbourne. Soil types are predominantly the older, dense clayloams of the Southern Valleys, containing varying proportions of gravel. The sites around Woodbourne vary from young alluvial deposits full of greywacke river stones, to heavier clayloams closer to the mouth of the Southern Valleys. The vineyards were trained using two-four cane VSP (vertical shoot positioning) trellis.

WINEMAKING: Some vineyards were harvested by machine during cool (often cold) nighttime conditions and others by hand 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: Aromas of cantaloupe, ginger, lime zest and toasted coconut. Lemon curd and tangelo flavors provide a juicy foundation to the expansive, full-flavored palate. Lush and textural in style, the wine is well tempered by chalky oyster shell notes and a generous spine of acidity. A hands-off interpretation of Marlborough sauvignon blanc and an untamed, unique expression of the season and the vineyard's terroir.

CRITICAL ACCLAIM: Not yet rated. Previous vintage: 95 pts/Editors Choice Wine Enthusiast, 95 pts Wine Advocate, 94 pts Wine Spectator, 94 pts JamesSuckling.com

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.

