

GREYWACKE

Kevin Judd

GREYWACKE SAUVIGNON BLANC 2014

TASTING NOTE A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest - intermingled with a floral perfume reminiscent of star jasmine and citrus blossom. A generous palate with citrus and cassis flavours, deliciously ripe and succulent, finishing with that classic Marlborough zing.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains, specifically in 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 Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The juice was fermented in stainless steel tanks, primarily using cultured yeast with a cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer fermentation regimes.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in late August with alcohol 13.3%, pH 3.08 and acidity 7.1 g/l.

Release: October 2014



GREYWACKE

Kevin Judd

GREYWACKE SAUVIGNON BLANC 2013

TASTING NOTE A potent medley of honeydew and rock melon with notes of blackcurrant intermingled with layers of delicate citrus blossom and a smoky, dill-like complexity. A classic Marlborough vintage showing an exotic salsa-like combination of succulent tropical fruit flavours and that hallmark herbal infusion, finishing with a zesty citrus tang.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains, specifically in 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 two- or three-cane VSP (vertical shoot positioning).

WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in late August with alcohol 13.7%, pH 3.18 and acidity 7.3 g/l.

Release: October 2013



GREYWACKE

Kevin Judd

GREYWACKE 'WILD SAUVIGNON' 2013

TASTING NOTE Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural. An inviting combination of fragrant patisserie-like aromas and fresh herbs – the sweet scent of lemon meringue and apricot friand seems to meld with a tarragon-like herbal quality and a hint of smokiness. The palate is succulent and packed with stonefruit and vanilla, finishing crisp and long with a flinty dryness.

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 Some vineyards were harvested by machine and others by hand, all into half-tonne bins, which were tipped directly into tank presses. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to racking into mostly old French oak barriques.

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 of the barrels underwent malo-lactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further five months. The wine was bottled in November 2014 with an alcohol of 14.0%, pH 3.30 and acidity of 6.4 g/l.

Release: February 2015



GREYWACKE

Kevin Judd

GREYWACKE 'WILD SAUVIGNON' 2012

TASTING NOTE Fermented entirely with naturally occurring yeast – this is an alternative style of sauvignon blanc that is both intricate and textural. A delicate combination of musky peach-skin aromatics and gentle citrus-blossom notes – a dash of lime cordial and a hint of saffron. The palate is lusciously herbal, long and refreshing with flavours of white nectarine flesh, dill and hints of fennel. The finish is succulent and crisp with almost a flinty dryness.

VITICULTURE Fruit was sourced from various vineyard sites in and around the Brancott Valley 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. The majority 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 Some vineyards were harvested by machine and others by hand, all into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to racking into mostly old French oak barriques.

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for over six months. The wine had occasional lees stirring and approximately two-thirds of the barrels underwent malo-lactic fermentation. It was transferred out of oak during the following harvest and left on yeast lees for a further five months. The wine was bottled in October 2013 with an alcohol of 14.0%, pH 3.25 and acidity of 6.7 g/l.

Release: February 2014



GREYWACKE

Kevin Judd

GREYWACKE CHARDONNAY 2012

TASTING NOTE An intriguing brioche-like amalgam of roasted nuts, linseed and orange liqueur. This is an exotic, intricate style that is rich and generous with ripe citrus and savoury wild yeast derived complexity. A concentrated wine with a tight, natural acid backbone and a long crisp finish.

VITICULTURE The grapes for this wine are primarily sourced from the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity, the balance were from Clone 95. The majority of the fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, the remainder coming from Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. All vineyards were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The vineyards were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was lightly settled and racked to French oak barriques (20% new).

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 18 months and bottled in December 2013 with an alcohol of 14.5%, pH 3.35 and acidity of 7.0 g/l.

Release: October 2014



GREYWACKE

Kevin Judd

GREYWACKE CHARDONNAY 2011

TASTING NOTE A bright fragrance of Clementine orange, fresh limes and a honeyed floral sweetness mingle with rich almond butter and a flinty, mealy savouriness reminiscent of freshly mown meadow hay. The palate is smooth and textural with lemon and grapefruit top notes wound into a warm marmalade brioche. An intricate flavour profile with a sense of subtlety that amplifies to a wine of powerful dimension.

VITICULTURE The grapes for this wine are primarily sourced from the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity, the balance were from Clone 95. The majority of the fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, the remainder coming from Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. All vineyards were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The vineyards were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was settled and racked to French oak barriques (20% new).

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 18 months and bottled in December 2012 with an alcohol of 14.5%, pH 3.23 and acidity of 6.9 g/l.

Release: October 2013



GREYWACKE

Kevin Judd

GREYWACKE PINOT GRIS 2013

TASTING NOTE Voluptuous aromatics that conjure thoughts of quince jam, peach skins and hard brown pears – ripe and rounded with a delicate lift of nutmeg and an earthy richness. A generous, fleshy style of pinot gris with great concentration and a long, luscious finish.

VITICULTURE Most of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. A portion of the juice was inoculated in stainless steel tanks using cultured yeast and the balance was filled into old French oak barriques, where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation all the wine was transferred to stainless steel tanks where the fermentations were stopped, retaining 10 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further five months, prior to bottling in December with an alcohol of 14.0%, pH 3.38 and acidity of 5.4 g/l.

Release: June 2014



GREYWACKE

Kevin Judd

GREYWACKE PINOT GRIS 2012

TASTING NOTE Scents of a summer orchard: juicy nectarines, plump sun-dried apricots and tree-ripened lemons mingled with musky oriental spices. The palate is silky and sumptuous – warm honeyed stonefruit with almonds and shortcake. A lithe, textural wine of intense richness, laced with a citrusy, sherbet-like zest.

VITICULTURE Most of the fruit for this wine is from the Selection Oville and Mission clones grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. A smaller parcel of the newly released Entav 52 clone (known for its small bunch and berry size) was grown at Riverbrook Vineyard in Rapaura, in young alluvial soils containing high proportions of greywacke river stones. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The three clones were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was cold-settled, the clear juice then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank using cultured yeast and the balance was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation all the wine was transferred to a stainless steel tank where the fermentation was stopped, retaining 10 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further five months, prior to bottling in December with an alcohol of 14.0%, pH 3.40 and acidity of 6.0 g/l.

Release: June 2013



GREYWACKE

Kevin Judd

GREYWACKE **RIESLING** 2013

TASTING NOTE A highly fragrant style combining classic lemon/lime fruitiness with delicate pastis notes and a lavender-like floral dimension. The wine's sensory profile is enhanced by the wild yeast, adding more savoury nuances of lanolin and gunflint. An off-dry style that delivers a sherbet-like balance of bright, natural acidity and a subliminal touch of sweetness.

VITICULTURE The organic grapes were grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 17-year-old certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis and is rigorously shoot- and fruit-thinned to regulate yield.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank using cultured yeast and the balance was filled into old French oak barriques, where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation all the wine was transferred to a stainless steel tank where the fermentation was stopped, retaining 20 g/l residual sugar. The blended wine was filled into old barrels where it remained on yeast lees for a further five months, prior to bottling in December with an alcohol of 12.0%, pH 2.95 and acidity of 7.7 g/l.

Release: June 2014



GREYWACKE

Kevin Judd

GREYWACKE RIESLING 2012

TASTING NOTE Vibrant honeysuckle blossom intermingles with the headiness of papaya salsa, spiked with a pinch of lemon pepper. A bright, aromatic style with a palate that dances with a lively burst of lemon gelato – subtle sweetness and vivacious acidity harmonizing to produce a wine of finesse and tension, with silky floral highlights and tropical succulence.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 16-year-old, organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis.

WINEMAKING The fruit was hand-picked at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole bunch pressed using a very low maceration press cycle and the resulting juice was cold-settled, then racked to fermentation vessels. Half of the juice was inoculated in a stainless steel tank using cultured yeast and the balance was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

Towards the end of fermentation all the wine was transferred to a stainless steel tank where the fermentation was stopped, retaining 20 g/l residual sugar. The blended wine was then filled into old barrels where it remained on yeast lees for a further five months, prior to bottling in December with an alcohol of 12.0%, pH 3.10 and acidity of 8.1 g/l.

Release: June 2013



GREYWACKE

Kevin Judd

GREYWACKE PINOT NOIR 2013

TASTING NOTE Imagine a black forest gateaux made with marinated black cherries and very ripe blackberries, served with a little creamy vanilla custard. A highly perfumed style of Marlborough pinot featuring exotic fruit sweetness, a cedar-like spiciness and a delicate smoky scent reminiscent of lapsang souchong. The palate is dense and generous with ripe cherry-plum richness, some soft licorice and clove and a fine but voluptuous tannin structure.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott / Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3788 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 plunged daily. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

Individual clones were aged in barrel separately for 16 months, prior to blending in September. The wine was bottled in November 2014 with alcohol 14.0%, pH 3.68 and acidity 5.4 g/l.

Release: February 2015



GREYWACKE

Kevin Judd

GREYWACKE PINOT NOIR 2011

TASTING NOTE A virtual compote loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate has dark fruit richness with great length and freshness – finishing with a hint of Middle Eastern spice.

VITICULTURE All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard situated on the Brancott / Ben Morven ridge. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a vine density of 3788 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 plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 15 months, prior to blending in July. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.55 and acidity 5.7 g/l.

Release: February 2013



GREYWACKE

Kevin Judd

GREYWACKE LATE HARVEST RIESLING 2011

TASTING NOTE A wine of intense aromatics – exotic honeysuckle blossom, candied lemon and vanilla custard, infused with a hint of cloves. The luscious palate has a marmalade-like combination of lemons and limes mingled with the richness of honeyed apricots and a dollop of crème caramel. Silky, succulent and harmonious – finishing with a lively citrusy crispness.

VITICULTURE The fruit for this wine was grown at Ashmore Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley on gravelly clay-loam soils, conditions more typical of the Southern Valleys than the Wairau plains. This 18-year-old, organically farmed vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested with considerable botrytis infection in two lots, the first batch being picked on 11 May at 28 brix and the second on 26 May at 42 brix after a period of dry windy weather.

WINEMAKING The grapes were whole bunch pressed using a very low maceration press cycle. The resulting batches of juice were cold-settled with a light fining and the clear juice was racked and inoculated in stainless steel tanks using cultured yeast. The two batches were blended during fermentation.

The fermentation was stopped in July, retaining 120 g/l residual sugar. The wine remained on light yeast lees for a further five months prior to bottling in December with an alcohol of 12.0%, pH 3.09 and acidity of 7.7 g/l.

Release: June 2012

