

# GREYWACKE

*Kevin Judd*

## GREYWACKE SAUVIGNON BLANC 2015

**TASTING NOTE** A vibrant mix of nectarines, yellow peaches and cassis combines with the bright fragrance of lemon zest laced with musky, jasmine-like floral nuances. The palate is packed with ripe stone fruit, melons and mandarin creating a succulent tropical-fruited style 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 mid-August with an alcohol of 13.5%, pH 3.14 and acidity 7.0 g/l.

**Release:** October 2015



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## 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.

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**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

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## GREYWACKE 'WILD SAUVIGNON' 2014

**TASTING NOTE** Imagine an almond friand full of white nectarine, blood orange and rockmelon – laced with linseed, tarragon and lightly smoked tea. This is an alternative style that is both intricate and textural, a delicious concoction created by fermenting sauvignon blanc entirely with naturally occurring yeast.

**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 2015 with an alcohol of 14.0%, pH 3.18 and acidity of 6.2 g/l.

**Release:** February 2016



# GREYWACKE

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## 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.

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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

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## GREYWACKE CHARDONNAY 2013

**TASTING NOTE** A deliciously rich amalgam of pink grapefruit, figs and baked apples intertwine with more savoury characters redolent of meadow hay, toasted hazelnuts and buttered brioche. This grapefruit and nutty savouriness pervades the crisp, dry palate, while the power and concentration of the Mendoza clone creates an extraordinarily long finish that lingers and lingers...

**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 2014 with an alcohol of 14.5%, pH 3.39 and acidity of 6.5 g/l.

**Release:** October 2015



# GREYWACKE

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## 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

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## GREYWACKE PINOT GRIS 2014

**TASTING NOTE** A plush concoction of poached pears, red apples and quince jelly make for a rich aromatic profile with additional hints of honeysuckle and a cardamom-like spiciness. The palate has ample body, succulent ripeness and a herbal savouriness giving the wine an intriguing array of flavours in a supple, richly concentrated just off-dry style.

**VITICULTURE** Much 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 and crop thinning is carried out to target a modest yield of 7.5 T/Ha.

**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. About half of the juice was fermented in stainless steel tanks and the balance was filled into old French oak barriques. Roughly 75% of the juice 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 8 g/l residual sugar. The blended wine was then filled into old barrels remaining on yeast lees for a further six months, prior to bottling in December with an alcohol of 14.0%, pH 3.45 and acidity of 5.3 g/l.

**Release:** October 2015



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## 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

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## GREYWACKE RIESLING 2014

**TASTING NOTE** A virtual fruit salad of mandarin segments, white fleshed peaches and crisp apples, sprinkled with lemon blossom and a dollop of honey. A lively, aromatic 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 six months, prior to bottling in January 2015 with an alcohol of 12.5%, pH 2.95 and acidity of 7.8 g/l.

**Release:** October 2015



# GREYWACKE

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## 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

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## GREYWACKE PINOT NOIR 2014

**TASTING NOTE** A sweet-scented compote of poached Black Doris plums, raspberries and black cherries with a spoonful of homemade strawberry conserve stirred in for good measure. A highly fragrant style of Marlborough pinot with cinnamon and clove spiciness – a dense structure, generous palate weight and a long, lively finish.

**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 separately aged in barrel for 16 months, prior to blending in August. Once in tank the wine was egg white fined for clarity, then bottled in November 2015 with alcohol 14.0%, pH 3.75 and acidity 5.2 g/l.



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## 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.

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**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

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## 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

