

GREYWACKE

Kevin Judd

GREYWACKE CHARDONNAY 2016

TASTING NOTE An enticing combination of pink grapefruit, burnt orange and white nectarine mingles with more savoury aromas of smoked almonds, hazelnut meringue and the heady fragrance of freshly cut hay. The mealy savouriness carries through onto a rich, textural palate, evidence of this wine's low-intervention winemaking. An intricate bone-dry style that is highly concentrated with a distinct flintiness, tight structure and crisp citrusy finish.

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

WINEMAKING The vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. Some of the fruit was pressed directly to barrel, the balance was lightly settled and then racked to barrel.

The juice went through a natural indigenous yeast fermentation in French oak barriques (20% new), the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was transferred out of oak after 18 months and bottled in December 2017 with an alcohol of 14.2%, pH 3.3 and acidity of 6.4 g/l.

Release: June 2019



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GREYWACKE CHARDONNAY 2015

TASTING NOTE A seductive combination of lightly toasted brioche, roasted hazelnuts and lemon curd interwoven with the potent fragrance of white-flesh peach and rock melon. An intricate fusion of opulent fruit and a nutty, smoky savouriness derived from indigenous fermentations in French oak barriques. A bone dry and highly concentrated wine with distinct flintiness, tight structure and a crisp grapefruit finish.

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

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 went through a natural indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was transferred out of oak after 18 months and bottled in December 2016 with an alcohol of 14.5%, pH 3.3 and acidity of 6.2 g/l.

Release: January 2018



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GREYWACKE CHARDONNAY 2014

TASTING NOTE An alluring combination of cumquats, peaches and yellow grapefruit melds with the more savoury aromas of almond nougat, vanilla beans and marzipan – an opulent concoction that is infused with a charrry smokiness. The savouriness carries through onto a wonderfully dry, but rich and powerful palate that has great texture and concentration – evidence of this wine’s low-intervention genesis.

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 Renwick and Rapaura, grown in young alluvial soils containing high proportions of New Zealand’s ubiquitous greywacke river stones. The majority of the vineyards were trained using a two-cane VSP (vertical shoot positioning) trellis with the balance on the divided Scott Henry canopy management system.

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 November 2015 with an alcohol of 14.5%, pH 3.28 and acidity of 6.0 g/l.

Release: October 2016



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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



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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



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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



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GREYWACKE CHARDONNAY 2010

TASTING NOTE A seductive combination of mandarin and pink grapefruit mingles with the more savoury aromas of roasted nuts, freshly baked almond cookies and a whiff of smoky minerality. The savouriness carries through onto a rich, textural palate, evidence of this wine's low-intervention genesis. It displays concentration and power, a core of citrusy fruit and a crisp, persistent 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. Sixty percent 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 (25% new).

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for almost 12 months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 15 months and left on yeast lees a further four months. The wine was bottled in December 2011 with an alcohol of 14.5%, pH 3.18 and acidity of 7.3 g/l.

Release: October 2012



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GREYWACKE CHARDONNAY 2009

TASTING NOTE A low-intervention style laden with cashew and smoky lanolin-like aromas intermingled with lemon curd and shortbread. The palate is rich and concentrated with ripe citrus and doughy, yeast derived complexity. This is a mouth-filling, savoury wine with a tight mineral backbone and a long crisp, zingy finish.

VITICULTURE The majority of the fruit was sourced from the upper Brancott Valley with the balance coming from its lower reaches. Typical of this sub-region, the wind-blown loess soils are comprised of clay-loams with varying degrees of gravel content. Both vineyards are planted with the low-yielding Mendoza clone, known for its propensity for millerandage (small and normal sized berries in the same bunch) and were trained on a two-cane VSP trellis.

WINEMAKING The two 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 (25% new).

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for almost 12 months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 16 months and left on yeast lees a further two months. The wine was bottled in November 2010 with an alcohol of 14.5%, pH 3.33 and acidity of 7.1 g/l.

Release date: October 2011

