

# GREYWACKE

*Kevin Judd*

## GREYWACKE SAUVIGNON BLANC 2019

**TASTING NOTE** Imagine yellow-fleshed peaches, rock melon and blackcurrant – a sponge cake with lemon icing, chamomile and hints of rose petal – this is a delicately perfumed and deliciously ripe-fruited interpretation of Marlborough sauvignon blanc. The palate is both subtle and textural, showing considerable ripeness and concentration, with a crisp and long, juicy finish.

**VITICULTURE** Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys, the central Wairau Plains (specifically in Woodbourne, Renwick and Rapaura) and a spectacular river terrace site in the upper Awatere Valley. Soil types vary from the young alluvial soils of Rapaura, Renwick and the upper Awatere, 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** Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked into half-tonne bins, which were tipped directly into the tank press and lightly pressed. The resulting juice was cold-settled prior to fermentation, primarily using cultured yeast in stainless steel for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation in old oak barrels.

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 alcohol 13.5%, pH 3.19 and acidity 6.8 g/l.

**Release:** October 2019



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## GREYWACKE SAUVIGNON BLANC 2018

**TASTING NOTE** An aromatic salsa-like fusion of ripe summer fruit and fragrant Asian spices. Nectarines and yellow peaches, rock melon, grapefruit and a splash of passionfruit – mingled with ginger and lemongrass, jasmine flowers and cassis. A deliciously ripe and zesty Marlborough Sauvignon with a lemony, citrus thread that finishes crisp and dry.

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**WINEMAKING** Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked into half-tonne bins, which were tipped directly into the tank press and lightly pressed. The resulting juice was cold-settled prior to fermentation in stainless steel, primarily using cultured yeast for cool, slow fermentation. A portion 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 mid-August with an alcohol of 13.0%, pH 3.14 and acidity 7.3 g/l.

**Release:** October 2018



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## GREYWACKE SAUVIGNON BLANC 2017

**TASTING NOTE** Deliciously aromatic and highly perfumed – exuding ripe nectarine, pink grapefruit and lemon zest with a lifted floral fragrance reminiscent of jasmine and elderflower. Classic ripe Marlborough Sauvignon – with melon and gooseberry flavours and a touch of passionfruit, wound into a generous, mouth-filling palate that finishes dry and crisp.

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**WINEMAKING** Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked into half-tonne bins, which were tipped directly into the tank press and lightly pressed. The resulting juice was cold-settled prior to fermentation in stainless steel, primarily using cultured yeast for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer temperature 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 13.0%, pH 3.15 and acidity 7.5 g/l.

**Release:** October 2017



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## GREYWACKE SAUVIGNON BLANC 2016

**TASTING NOTE** A delicious combination of ripe summer fruits and delicate floral perfume - citrus blossom and elderflower entwined with nectarines and white peaches, mandarin and cantaloupe with a twist of lemon. Intensely flavoured, succulent and crisp with a delicate herbal infusion - quintessential Marlborough.

**VITICULTURE** Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys, the central Wairau Plains (specifically in Woodbourne, Renwick and Rapaura) and a spectacular river terrace site in the upper Awatere Valley. Soil types vary from the young alluvial soils of Rapaura, Renwick and the upper Awatere, 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** Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked into half-tonne bins, which were tipped directly into the tank press and lightly pressed. The resulting juice was cold-settled prior to fermentation in stainless steel, primarily using cultured yeast for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer temperature 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 3.05 and acidity 6.7 g/l.

**Release:** October 2016



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## 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.

**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



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## 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



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## GREYWACKE SAUVIGNON BLANC 2012

**TASTING NOTE** A vibrant combination of fresh basil and spicy tomato leaves, tossed with tangy nashi pear and mandarin, sprinkled with a little lemon zest. A highly perfumed wine with blossom-like floral aromas and a subtle flintiness that alludes to an underlying core of minerality. A mouth-watering, refreshing style with a deliciously crisp, yet luscious finish.

**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 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 August-September with alcohol 13.3%, pH 3.36 and acidity 7.6 g/l.

**Release:** October 2012





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## GREYWACKE SAUVIGNON BLANC 2011

**TASTING NOTE** Imagine a refreshing sorbet-like medley of fresh lychee, grapefruit and honeydew melon laced with flinty minerality and finished with an infusion of mandarin and lime zest. A lively, invigorating wine with persistent grapefruit flavours and a steely blackcurrant tang – crisp but succulent with a long enduring finish.

**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 soils 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** 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 August-September with alcohol 13.6%, pH 3.08 and acidity 7.2 g/l.

Release: October 2011



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## GREYWACKE SAUVIGNON BLANC 2010

**TASTING NOTE** A tangy salsa-like combination of honeydew melon, yellow peach and pawpaw tossed with some red capsicum, a sprig of spicy tomato leaf and a twist of grapefruit zest — this is an intensely aromatic, mouth-filling wine with a refreshingly crisp, flinty finish.

**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 soils 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** 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 August, when the blend was assembled from the most desirable parcels. The wine was bottled in early September with alcohol 13.6%, pH 3.17 and acidity 7.6 g/l.



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## GREYWACKE SAUVIGNON BLANC 2009

**TASTING NOTE** Like opening a bag of tree-ripened nectarines, Greywacke Sauvignon Blanc 2009 is deliciously aromatic, exuding enticing fruit fragrance with a spicy tamarillo twist and the zest of yellow grapefruit. The palate is succulent and tangy – long and concentrated, finishing with a hint of flinty minerality.

**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 soils of Rapaura and Renwick, which contain high proportions of greywacke river stones, to the older and denser clay-loam gravels of the Southern Valleys. The majority of the vineyards were trained using the divided Scott Henry canopy management system, with the balance being on two- or three-cane VSP (vertical shoot positioning).

**WINEMAKING** Sauvignon blanc was harvested largely by machine during the cool (often cold) conditions of night. 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 and 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 July, at which time the blend was assembled comprising the most desirable parcels. The wine was bottled mid-August with an alcohol of 13.4%, pH 3.19 and an acidity of 7.8 g/l.

