

# GREYWACKE

*Kevin Judd*

## GREYWACKE **WILD SAUVIGNON** 2017

**TASTING NOTE** A sweet-scented fusion of fragrant summer fruit and pastry shop perfume, peaches and nectarines, apple custard and lime meringues – all mingled with a dill-like herbal quality and a faint hint of wood smoke. The palate is fleshy and brimming with stone fruit and citrus, finishing crisp and juicy with a long, flinty dryness. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural.

**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 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 underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further eight months. The wine was bottled in January 2019 with alcohol 13.6%, pH 3.15 and acidity 6.4 g/l.

**Release:** October 2019



# GREYWACKE

*Kevin Judd*

## GREYWACKE **WILD SAUVIGNON** 2016

**TASTING NOTE** Imagine – shortbread and friands, quinces and apricots, lemon zest and ginger, honeysuckle and vanilla bean – a delicious, sweet-scented fragrance of ripe fruit and Asian spices infused with a tarragon-like herbal thread and a faint whiff of wood smoke. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural with a rich, succulent palate 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 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 underwent malo-lactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further six months. The wine was bottled in November 2017 with alcohol 14.0%, pH 3.20 and acidity 6.0 g/l.

**Release:** July 2018



# GREYWACKE

*Kevin Judd*

## GREYWACKE **WILD SAUVIGNON** 2015

**TASTING NOTE** Decadent patisserie aromatics - brioche, homemade apricot jam and lemon curd, layers of nectarine, yellow peach and ripe pineapple – infused with herbal nuances of tarragon and thyme. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural with a rich, generous palate.

**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 underwent malo-lactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further six months. The wine was bottled in December 2016 with alcohol 14.0%, pH 3.20 and acidity 6.1 g/l.

**Release:** February 2017



# GREYWACKE

*Kevin Judd*

## 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 13.5%, pH 3.18 and acidity of 6.2 g/l.

**Release:** February 2016



# 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 'WILD SAUVIGNON' 2011

**TASTING NOTE** Fermented entirely with naturally occurring yeast – this is an alternative style of sauvignon blanc that is both intricate and textural. A succulent combination of yellow peach and brown pears, rolled into rich, short pastry with a sprinkling of a caramelised almonds. The palate is full of lemon curd and vanilla custard with a touch of dried herbs and a lingering grapefruit 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 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 French oak barriques, the majority of which were old.

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 half 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 2012 with an alcohol of 14.0%, pH 3.15 and acidity of 6.8 g/l.

**Release:** February 2013



# GREYWACKE

*Kevin Judd*

## GREYWACKE 'WILD SAUVIGNON' 2010

**TASTING NOTE** Fermented entirely with naturally occurring yeast – this is an alternative style of sauvignon blanc that is both intricate and textural. An intriguing fusion of homemade apricot jam and lime marmalade is layered with dried tarragon and a doughy, flinty complexity.

The palate is loaded with succulent fruit, pithy citrus rind and laced with minerality – a 'wild child' sauvignon with weight and persistence that finishes crisply, with a grapefruit twist.

**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 French oak barriques, the majority of which were old.

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 three quarters 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 2011 with an alcohol of 14.0%, pH 3.20 and acidity of 7.1 g/l.

**Release:** February 2012





# GREYWACKE

*Kevin Judd*

## GREYWACKE 'WILD SAUVIGNON' 2009

**TASTING NOTE** Transformed by naturally occurring fermentations this is a sauvignon blanc of considerable depth and opulence. The bouquet has the lushness of a lemon crème brûlée, with sweet vanillin notes infused with thyme and toasted sesame. The palate is generous and crammed with savoury complexity – a 'wild child' sauvignon that is rich and creamy with a lingering chalky texture.

**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** 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 French oak barriques, the majority of which were old.

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for almost 12 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 four months. The wine was bottled in August 2010 with an alcohol of 13.3%, pH 3.25 and acidity of 7.2 g/l.

