

GREYWACKE

Kevin Judd

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.

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 13.0%, 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.

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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 **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



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

Release: February 2016



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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...

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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 **PINOT GRIS** 2015

TASTING NOTE An autumnal bake-up of soft sweet figs, poached pears and quince, scented with a hint of mulling spices, topped with almond crumble. An opulently ripe expression of the pinot gris grape with great texture and a luscious off-dry richness that finishes crisply with considerable power and length.

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, then racked to fermentation vessels. Most of the juice was allowed to undergo spontaneous indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

The fermentations were stopped to achieve an average of 8 g/l residual sugar in the final blend. The barrel fermented components remained in oak for seven months during which time a portion underwent malo-lactic fermentation. All the batches were kept on lees in stainless steel tanks for a further six months and the wine was then blended and bottled mid-2016 with an alcohol of 14.0%, pH 3.28 and acidity of 5.5 g/l.

Release: October 2016



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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.

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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 RIESLING 2015

TASTING NOTE A brightly aromatic lemon-lime-mandarin citrus medley with notes of red delicious apple, honeydew melon and a tarragon-like herbal edge. A lively off-dry style that delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – finishing with a delicious quinine-like citrus tang.

VITICULTURE Organically farmed 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 18-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 February 2016 with an alcohol of 12.5%, pH 2.93 and acidity of 7.2 g/l.

Release: October 2016



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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



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GREYWACKE PINOT NOIR 2015

TASTING NOTE Deeply coloured and oozing rich dark fruit – a virtual bowl of ripe black cherries, blackberries topped with a dollop of grandma’s homemade plum jam. An opulent interpretation of Marlborough pinot layered with evocative fragrances of cloves, star anise, tea smoke and a hint of gaminess. The palate is generous with ripe fruit, fine tannins and a delicious spicy 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 3800 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 which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, raked and filled to French oak barriques (40% new).

Individual clones were separately aged in barrel for 18 months, prior to blending in December. Once in tank the wine was lightly egg white fined, then bottled in March 2017 with alcohol 13.5%, pH 3.65 and acidity 5.7 g/l. pH



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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.

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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 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 **BOTRYTIS PINOT GRIS** 2013

TASTING NOTE An opulent potpourri evoking dates and sun-dried figs, Red Delicious apples and quince paste – intermingled with aromatic fragrances reminiscent of rosehip syrup and Middle-Eastern spices. A lavish interpretation of the variety that is richly flavoured with dried fruits and liquored oranges – concentrated, luscious and delicious.

VITICULTURE The fruit for this wine was grown near Renwick at the vineyard surrounding Greywacke HQ on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. This 16-year-old vineyard is planted with the Berry-Smith clone and trained on a two-cane VSP (vertical shoot positioning) trellis. The vineyard was hand-harvested twice; the first batch picked on 10 May at 32 Brix and the second batch harvested on 5 June at 34 Brix. Both harvests were carried out after considerable botrytis infection.

WINEMAKING The shrivelled grapes were whole bunch pressed using very long, low maceration press cycles. The juices were cold-settled and then racked to old barrels for fermentation. Half of the barrels were inoculated with cultured yeast and the other half were allowed to undergo spontaneous indigenous yeast fermentation. All the components were blended during July and returned to barrel to finish fermentation, which eventually ground to a halt in late October retaining 110 g/l residual sugar.

The wine was bottled in December with an alcohol of 12.5%, pH 3.65 and acidity of 6.4 g/l.

Release: October 2016



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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

