

GREYWACKE

Kevin Judd

GREYWACKE PINOT GRIS 2016

TASTING NOTE An exotic Middle-Eastern mélange of poached quinces, sticky dates and tree-ripened figs, laced with vanilla bean, cardamom and hints of black licorice. This is a ripe, opulent expression of the pinot gris grape in a voluptuous off-dry style that has considerable concentration and a long, luscious finish.

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 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 vineyards are 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 went through a natural indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel tanks using cultured yeast.

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 wine then spent a year on yeast lees (seven months in old barrels and the remaining time in stainless steel tanks) prior to blending and bottling in April 2017 with an alcohol of 14.4%, pH 3.46 and acidity of 5.5 g/l.

Release: June 2018



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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 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.

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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. 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



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GREYWACKE PINOT GRIS 2012

TASTING NOTE Scents of a summer orchard: juicy nectarines, plump sun-dried apricots and tree-ripened lemons mingled with musky oriental spices. The palate is silky and sumptuous – warm honeyed stonefruit with almonds and shortcake. A lithe, textural wine of intense richness, laced with a citrusy, sherbet-like zest.

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. 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 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 3.40 and acidity of 6.0 g/l.

Release: June 2013



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GREYWACKE PINOT GRIS 2011

TASTING NOTE A bowl of freshly picked stone fruit – fleshy white peaches, plump golden apricots and sun-ripened nectarines – a wine with rich, ripe aromas balanced by a floral purity. The palate is luscious and textural, reminiscent of homemade apple pie with rich buttery pastry and a faint hint of cinnamon. This is a wine with considerable depth and richness.

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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. 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 10 g/l residual sugar. The blended wine was then filled into old barrels where it remained on yeast lees for a further five months prior to bottling in December, with an alcohol of 14.0%, pH 3.25 and acidity of 6.2 g/l.

Release: June 2012



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GREYWACKE PINOT GRIS 2010

TASTING NOTE Very ripe, concentrated fruit has created an opulent style, rich in aromas of yellow apples, nectarines and figs. The palate is generous and textural with flavours of freshly dried apricots and doughy wild fermentation complexity – a tangy, full-flavoured wine that finishes with a faint hint of sweetness.

VITICULTURE The fruit for this wine was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. The vines were a 50/50 mix of the Selection Ovaile and Mission clones, both of which have modest bunch and berry size. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis. Careful shoot and bunch thinning was carried out to produce a crop level of 7.5 tonnes/hectare.

WINEMAKING The two 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. 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 8 g/l residual sugar. The blended wine was then filled into old barrels where it remained on yeast lees for a further four months prior to bottling in November, with an alcohol of 14.0%, pH 3.37 and acidity of 6.2 g/l.

Release: June 2011



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GREYWACKE PINOT GRIS 2009

TASTING NOTE The inaugural release of Greywacke Pinot Gris has aromas reminiscent of a delicious autumnal dessert – baked pears and yellow apples, lightly caramelised with shortbread and a sprinkling of pistachio. The palate is full of ripe fruit with rich savoury complexities – it's long and textural, finishing with a hint of sweetness.

VITICULTURE The fruit for this wine was grown at Wrekin Terrace Vineyard in the Brancott Valley, a valley floor site on gravelly clay-loam soils typical of the Southern Valleys. The vines were a 50/50 mix of the Selection Ovaile and Mission clones, both of which have modest bunch and berry size. The vines were trained on a two-cane VSP (vertical shoot positioning) trellis and careful shoot and bunch thinning was carried out to produce a crop level of 7.5 tonnes/hectare.

WINEMAKING The two 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. 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 old oak barrels where it was allowed to finish slowly with intermittent lees stirring. The fermentation was eventually stopped in July, retaining 8.5 g/l residual sugar and subsequently left on yeast lees for a further four months until blending in November. The wine was bottled in December with an alcohol of 14.5%, pH 3.67 and acidity of 5.5 g/l.

Released: July 2010

