

GREYWACKE

Kevin Judd

GREYWACKE PINOT NOIR 2016

TASTING NOTE A deliciously fragrant Marlborough pinot – juicy blackberries, blueberries and the sweet aroma of homemade strawberry jam, intermingled with more savoury suggestions of black olives, cedar and a hint of lavender. The ethereal but finely structured palate has concentrated varietal character that combines red and black fruit with earthy, smoky nuances.

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, racked and filled to French oak barriques (30% new).

Individual clones were aged separately in barrel for 18 months, prior to blending in September. The wine was bottled in November 2017 with alcohol 13.5%, pH 3.63 and acidity 5.5 g/l.

Release: September 2018



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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.

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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 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 PINOT NOIR 2013

TASTING NOTE Imagine a black forest gateaux made with marinated black cherries and very ripe blackberries, served with a little creamy vanilla custard. A highly perfumed style of Marlborough pinot featuring exotic fruit sweetness, a cedar-like spiciness and a delicate smoky scent reminiscent of lapsang souchong. The palate is dense and generous with ripe cherry-plum richness, some soft licorice and clove and a fine but voluptuous tannin structure.

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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 aged in barrel separately for 16 months, prior to blending in September. The wine was bottled in November 2014 with alcohol 14.0%, pH 3.68 and acidity 5.4 g/l.

Release: February 2015



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GREYWACKE PINOT NOIR 2012

TASTING NOTE A seductively aromatic concoction of vine-ripened red and black berries lightly sautéed with dried oregano and some cloves. A highly perfumed, feminine style of Marlborough pinot with exotic fruit sweetness and a delicate smoky infusion. The palate is rounded with a fruitcakey richness, considerable weight and classic cool-climate vibrancy.

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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 by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

All individual clones were aged in barrel separately for 16 months, prior to blending in August. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.65 and acidity 5.6 g/l.

Release: February 2014



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GREYWACKE PINOT NOIR 2011

TASTING NOTE A virtual compote loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate has dark fruit richness with great length and freshness – finishing with a hint of Middle Eastern spice.

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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 by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 15 months, prior to blending in July. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.55 and acidity 5.7 g/l.

Release: February 2013



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GREYWACKE PINOT NOIR 2010

TASTING NOTE An intensely fragrant Marlborough pinot – full of juicy black cherries and the sweet scent of homemade strawberry jam, intermingled with more savoury suggestions of smoked meats and a hint of sarsaparilla. The firm but finely structured palate blends red and black fruits with chary, smoky oak and rich licorice. This is a deliciously aromatic wine with concentrated varietal character.

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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 by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 15 months, prior to blending in July. Once in tank the wine was egg white fined for clarity. The wine was bottled early November with alcohol 14.0%, pH 3.65 and acidity 5.6 g/l.

Release: February 2012



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GREYWACKE PINOT NOIR 2009

TASTING NOTE Reminiscent of tree-ripened black cherries and homemade plum jam, ripe fruit aromas intermingle with a sweet-scented floral perfume. The palate blends blackberries and cherry with hints of smoky vanillin oak – seasoned with a sprinkle of dried oregano and cinnamon. This is a deliciously fragrant, finely structured wine with intense varietal expression.

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 varying 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 all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a vine density of 3788 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 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 by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (45% new).

All individual clones were aged in barrel separately for 14 months, prior to blending in May. Once in tank the wine was egg white fined for clarity. The wine was bottled mid-November with alcohol 14.0%, pH 3.66 and acidity 5.5 g/l.

Release: February 2011

