

# GREYWACKE

*Kevin Judd*

## GREYWACKE RIESLING 2017

**TASTING NOTE** Imagine a zesty, fresh fruit concoction of honeydew melon and tangerine infused with kaffir lime leaves and honeysuckle flowers – a scant sprinkling of freshly grated ginger, a drizzle of pastis and a few juniper berries stirred in for good measure. An invigorating off-dry style that walks on the wild side and delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness.

**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 20-year-old organically 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 on 11 April at moderate ripeness levels to capture the exuberance and natural acidity of the variety. The grapes were whole-bunch pressed using very low maceration press cycles and the resulting juice was cold-settled in stainless steel tanks. As the result of a cellar accident a tank representing 80% of the juice was not included in the blend. The remaining tank was racked to three old French oak barriques, two of which underwent spontaneous indigenous fermentation and the third barrel was inoculated with cultured yeast.

The individual barrels remained on yeast lees for an average of nine months before blending in the following January. A grand total of 50 dozen was bottled in March 2018 with a residual sugar of 16 g/l, an alcohol of 11.8%, pH 2.99 and acidity 7.8 g/l.

**Release:** October 2018



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## GREYWACKE RIESLING 2016

**TASTING NOTE** The fragrance of red delicious apples, preserved lemons and lime zest combine with herbal notes reminiscent of anise, lavender and dandelion. An invigorating off-dry style that walks on the wild side and delivers a ying-yang balance of bright, natural acidity and a subliminal touch of sweetness – a creamy palate that finishes with a delicious 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 19-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. Forty percent 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.

The individual batches remained on yeast lees in barrel for an average of seven months before blending in January 2017. The wine was bottled in April 2017 with a residual sugar of 19 g/l, an alcohol of 12.0%, pH 2.96 and acidity 7.7 g/l.

**Release:** October 2018



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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 RIESLING 2013

**TASTING NOTE** A highly fragrant style combining classic lemon/lime fruitiness with delicate pastis notes and a lavender-like floral dimension. The wine's sensory profile is enhanced by the wild yeast, adding more savoury nuances of lanolin and gunflint. An 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 five months, prior to bottling in December with an alcohol of 12.0%, pH 2.95 and acidity of 7.7 g/l.

**Release:** June 2014



# GREYWACKE

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## GREYWACKE RIESLING 2012

**TASTING NOTE** Vibrant honeysuckle blossom intermingles with the headiness of papaya salsa, spiked with a pinch of lemon pepper. A bright, aromatic style with a palate that dances with a lively burst of lemon gelato – subtle sweetness and vivacious acidity harmonizing to produce a wine of finesse and tension, with silky floral highlights and tropical succulence.

**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 16-year-old, organically certified vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis.

**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 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 12.0%, pH 3.10 and acidity of 8.1 g/l.

**Release:** June 2013



# GREYWACKE

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## GREYWACKE RIESLING 2011

**TASTING NOTE** A fragrantly composed wine exuding delicate aromas of apple blossom, the lusciousness of sweet rock melon and the headiness of lemon sherbet. The palate delivers a burst of lime sorbet and a suggestion of flinty minerality, which combined within its Yin-Yang structure of delicate sweetness and vibrant acidity produces a wine of sumptuous vivacity.

**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 15-year-old, organically farmed vineyard is trained on a two-cane VSP (vertical shoot positioning) trellis.

**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 22 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 12.0%, pH 2.90 and acidity of 8.1 g/l.

**Release:** June 2012



# GREYWACKE

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## GREYWACKE RIESLING 2010

**TASTING NOTE** This vivacious delicately balanced wine has alluring aromas of lemon sherbet and orange rind, along with hints of jasmine. The palate has a steely minerality and is packed with limey citrus flavours, which are carried by refreshingly vibrant acidity and counterbalanced by a delicious touch of sweetness.

**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. 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 3 tonnes/hectare.

**WINEMAKING** The fruit was hand-picked at moderate ripeness levels to capture the vivacity 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 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 12.9%, pH 3.00 and acidity of 8.4 g/l.

**Release:** June 2011





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## GREYWACKE RIESLING 2009

**TASTING NOTE** This lively but delicate wine exudes mouthwatering aromas of white peach combined with lime zest and subtle mineral overtones. The refreshing citrus flavours carry through on the palate together with a fine, vibrant acid structure that balances a delicious touch of sweetness on the finish.

**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. 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 4.5 tonnes/hectare.

**WINEMAKING** The fruit was hand-picked at moderate ripeness levels to capture the vivacity 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 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 11.5%, pH 2.95 and acidity of 7.7 g/l.

