

# GREYWACKE

## INTRODUCTION

Greywacke is the Marlborough label of Kevin Judd, and the fulfilment of a long held dream. The name Greywacke was adopted by Kevin and his wife Kimberley for their first Marlborough vineyard located in Rapaura, named in recognition of the high prevalence of rounded greywacke river stones in the soils of the vineyard. Kevin registered the name back in 1993 with the vague notion that he might one day want to use it on a wine label of his own.

This quality focused winemaking venture sources fruit from mature vineyards within the central Wairau Plains and the Southern Valleys. These prime viticultural sites are cultivated using yield restricting vineyard management techniques and intense canopy management regimes. A number of the vineyards are owned by the Sutherland family, while complementary grape parcels are acquired from additional select sites, all located within these sub-regions.

The wines are made by Kevin at Dog Point Winery in the lower Brancott Valley, a facility extended to him by long-standing friends and industry colleagues, Ivan Sutherland and James Healy.

The Greywacke portfolio is primarily based on two varieties, sauvignon blanc and pinot noir, the sauvignon blanc being produced in two distinctly different styles. In addition to this core range of three wines, there are also limited edition releases of chardonnay, and three aromatic varieties – pinot gris, riesling and gewurztraminer. Kevin's signature vineyard photographs provide the unmistakable identity of the Greywacke range.



# GREYWACKE

## KEVIN JUDD

Kevin Judd is one of Marlborough's pioneer winemakers whose career is intrinsically linked with the global profile of New Zealand wine. Kevin was born in England and grew up in Australia, where he studied winemaking at Roseworthy College and first made wine at Reynella in South Australia.

He moved to New Zealand in 1983 and joined Selaks Wines. Subsequently, he became the founding winemaker at Cloudy Bay, a pivotal role during which he directed the company's first 25 vintages. In 2009 he established his own label, Greywacke, named after New Zealand's prolific bedrock.

Alongside winemaking, Kevin has developed a parallel career in photography. For over two decades his evocative images have appeared in countless publications worldwide. His first book was the *The Colour of Wine*, a photographic essay on the vineyards of Marlborough. His second book *The Landscape of New Zealand Wine* was published in 2009 to considerable acclaim.

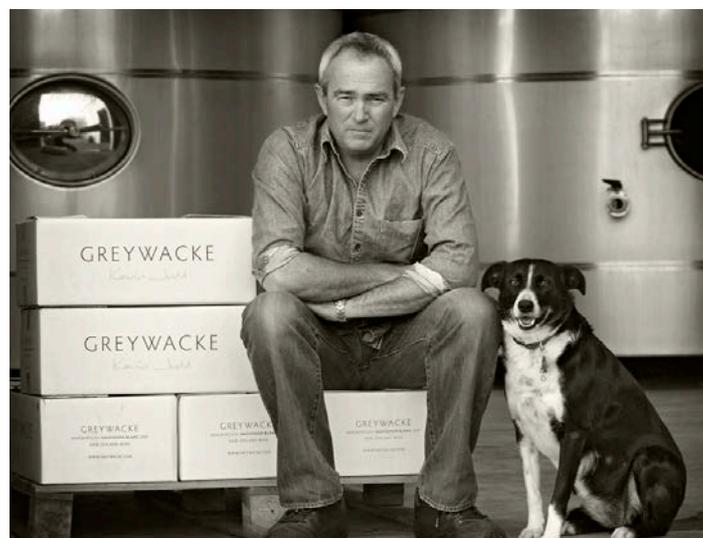
Kevin and Kimberley live in the Omaka Valley overlooking Marlborough's picturesque vineyards, the inspiration for both his passions.



Kevin Judd



@Greywacker



# GREYWACKE

## RICHARD ELLIS

Born in Wellington and raised in Auckland, Richard moved to the South Island in 2000 to study Viticulture & Oenology at Lincoln University. Upon graduation he joined Pernod Ricard as assistant winemaker based principally in Auckland. During his four-year appointment Richard worked two vintages in Marlborough and two in Waipara, where in 2006 he assisted with the commissioning of the Camshorn winery.

In mid-2007 he decided to broaden his winemaking experience by working back-to-back harvests in alternating hemispheres. First stop was France at Château de Pennautier (Languedoc), back to New Zealand with Ata Rangi for the 2008 crush, across to USA with Stoller Winery, Oregon and finishing at Tamar Ridge in Tasmania.

In 2009 Richard switched focus from production to marketing and joined Negotiants NZ as on-premise area manager in the lower North Island. In 2011 he moved to London and commenced work with Negotiants UK, developing market penetration of the company's fine wine portfolio.

Richard joined Greywacke for the 2014 harvest in Marlborough and subsequently spent the remainder of the year in London representing Greywacke in the UK. He has now re-settled permanently in Marlborough as an integral part of the Greywacke team and lives in Blenheim with his partner Marg and daughter Henrietta.



@GreywackeRich



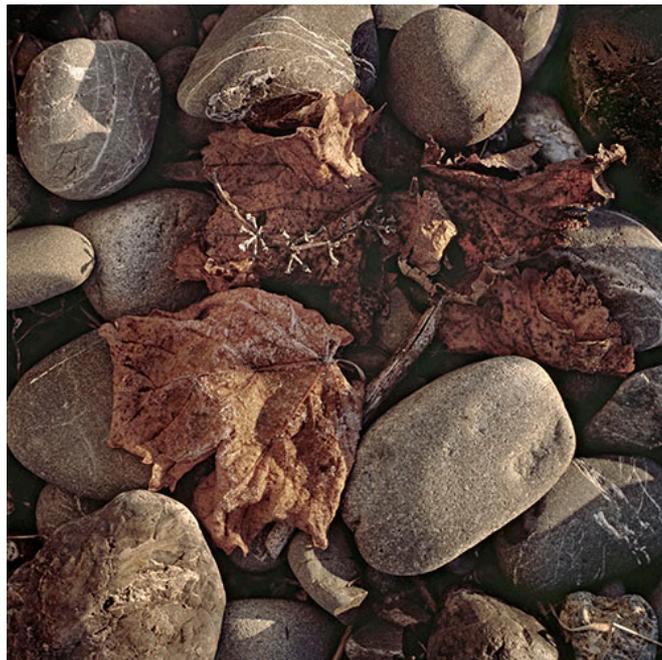
# GREYWACKE

## THE NAME

New Zealand does not have a designated national rock, but if one was ever chosen it would have to be greywacke (pron: grey-wacky). This drab grey stone is found everywhere in New Zealand – on the mountains, in the rivers, on the beaches. It consists of layers of hard, muddy grey sandstone alternating with thinner layers of darker mudstone (argillite). Technically the term greywacke refers to the sandstone (wacke is a German name for a type of sandstone), but it is also used as a general term for the entire rock.

Greywacke (Grauwacke) was first used in the 18th century to describe rocks in the Harz Mountains of Germany. Ernest Dieffenbach, a German scientist who travelled widely in New Zealand between 1839 and 1841, was the first person to use it for local rocks. English geologists regarded greywacke as an uncouth foreign term, but it was adopted in Scotland. Archibald Geikie's textbook of geology, published in 1903, gave descriptions of greywacke, and helped persuade New Zealanders that it was an appropriate term for their most widespread rock. The term is possibly used more widely in New Zealand than anywhere else in the world.

*Te Ara: Encyclopedia of New Zealand*



# GREYWACKE

## THE WINES

GREYWACKE **SAUVIGNON BLANC** Created from select parcels of fruit grown in prime vineyard sites; this is a deliciously aromatic, finely balanced wine. An exuberant style, steeped in grapefruit, lemon and stone fruit character – a sauvignon blanc with considerable concentration and minerality, yet retaining the freshness and zest expected of the variety. This is a mouth-filling, multi-layered wine with considerable ripeness and palate structure, balanced by juicy acidity and a refreshingly crisp flinty finish.

GREYWACKE **'WILD SAUVIGNON'** Fermented in old oak barrels using wild yeast, this is an alternative, intricate style – a textural wine with a lingering savoury finish. A sauvignon blanc of considerable depth and opulence, the bouquet has the lushness of crème brûlée, with vanillin notes and an infusion of thyme and toasted sesame. The palate is generous and crammed with herbal complexity, a 'wild child' sauvignon that is rich and creamy with a persistent chalky texture.

GREYWACKE **CHARDONNAY** Grown in low-yielding, mature vineyards the juice was fermented with wild yeast creating a rich full-flavoured wine with savoury complexity. A low-intervention style with nutty, smoky aromas overlaying ripe citrus fruit character. An emphatic wine with mouth-filling mealy flavours and characteristic *Mendoza* concentration and spine – crisp, long, and lingering.

GREYWACKE **PINOT NOIR** Grown on hillside vineyards in Marlborough's Southern Valleys, this is a deliciously fragrant wine with intense varietal expression. Full of black plums and cherries the bouquet is scented with delicately floral 'whole-bunch' sweetness. The palate combines ripe red and black fruit flavours with smoky vanillin overtones – seasoned with hints of dried herbs and spices this is a vibrant, aromatic, finely structured style.

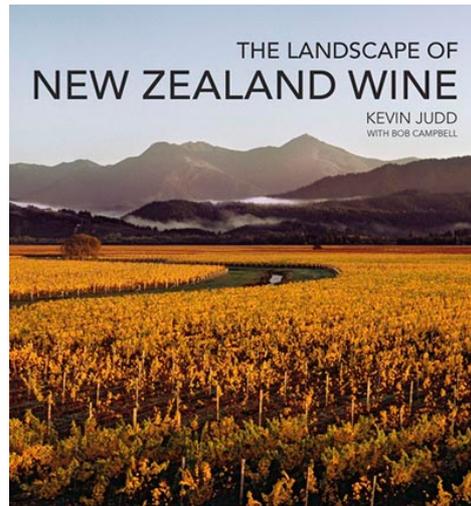
# GREYWACKE

**GREYWACKE PINOT GRIS** Grown primarily in the Brancott Valley, this is a rich, textural wine with succulent, ripe fruit aromatics. An opulent, concentrated style with aromas reminiscent of poached pears, quinces and baking spices layered with smoky, savoury complexity. The luscious palate is jam-packed full of ripe stone fruit and citrusy mineral undertones – a generous wine that is long and multi-layered, finishing with a faint touch of sweetness.

**GREYWACKE RIESLING** Grown at Ashmore Vineyard, an 18-year-old organically farmed vineyard in Fairhall, this is a refreshingly aromatic wine with a touch of sweetness and mouth-watering acidity. A lively but delicate floral style that exudes aromas of white peach, lime zest and citrus blossom, combined with a hint of flinty minerality. The infusive citrus flavours are laced with sherbet and honey, and carried by a taut acid structure that provides dryness to the long finish.

**GREYWACKE LATE HARVEST RIESLING** Grown at Ashmore Vineyard in Fairhall this is a luscious, botrytis affected sweet wine with a clean, lingering, citrusy finish. A wine of intense aromatics – exotic honeysuckle blossom, candied lemon and vanilla custard, infused with a hint of cloves. The voluptuous 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 refreshing citrus tang.





## THE LANDSCAPE OF NEW ZEALAND WINE

Kevin Judd occupies a unique position in the New Zealand wine industry. Not only is he one of our most respected winemakers, he is, without doubt, one of New Zealand's finest wine photographers. This potent blend of wine knowledge and artistic skill is the foundation that underpins his latest spectacular book.

In *The Landscape of New Zealand Wine*, Kevin collects the best of his vineyard photography from all of New Zealand's wine regions: the Upper North Island, Gisborne, Hawke's Bay and Wairarapa in the North Island; and Marlborough, Nelson, Canterbury and Central Otago in the South Island. Beginning with the largest, Marlborough, and finishing with the smallest, the Upper North Island, the character and terroir of each region is elegantly and evocatively revealed in these remarkable photographs. Each region is introduced with essays written by Kevin Judd and Bob Campbell MW, one of New Zealand's top wine critics and writers.

This is a sumptuous, strikingly beautiful book, arguably the most impressive collection of New Zealand wine landscape images ever assembled. Complemented by informative and authoritative commentary on the terroir and wines of each region, it is an eloquent portrayal of a unique and varied landscape that produces some of the finest wine in the world.

### **Craig Potton Publishing**

Nelson, New Zealand

Recommended retail: NZ\$80.00

Available by online mail order: [www.craigpotton.co.nz](http://www.craigpotton.co.nz)