

GREYWACKE

Greywacke, 'Wild Sauvignon' Marlborough 2015

PRODUCER

Greywacke was created in 2009 by Kevin Judd, chief winemaker at Cloudy Bay from its inception for 25 years and instrumental in the international recognition which Marlborough Sauvignon Blanc enjoys now. The name 'Greywacke' was adopted by Kevin for his first Marlborough vineyard located in Rapaura in recognition of the high prevalence of rounded greywacke river stones in the soils of the vineyard, a sedimentary rock which is widely found in Marlborough. Kevin Judd is also New Zealand's finest wine photographer and has recently published a book 'The Landscape of New Zealand Wine'.

VINEYARDS

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).

VINTAGE

Warm spring weather created early flowering and early ripening. The vines were very low yielding, with smaller berries than usual, which led to increased concentration and quality in the 2015 wines.

VINIFICATION

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.

TASTING NOTES

Transformed by naturally occurring fermentations this is a Sauvignon Blanc of considerable depth and opulence. The bouquet has the lushness of a lemon crème brûlée, with sweet vanillin notes infused with thyme and toasted sesame. The palate is generous and crammed with savoury complexity – a 'wild child' sauvignon that is rich and creamy with a lingering chalky texture.



VINTAGE INFORMATION

Vintage	2015
Region	Marlborough
Grape Varieties	100% Sauvignon Blanc
Winemaker	Kevin Judd
Closure	Screwcap
ABV	14%
Bottle Sizes	37.5cl, 75cl, 150cl