GREYWACKE

Greywacke, Marlborough Botrytis Pinot Gris 2015 Marlborough, New Zealand



Grape Varieties	100% Pinot Gris
Winemaker	Kevin Judd
Closure	Screwcap
ABV	13.5%
Residual Sugar	105g/L
Acidity	6.6g/L
Wine pH	3.6

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

The fruit for this wine was grown near Renwick at the vineyard surrounding Greywacke HQ on young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. This 18-year-old vineyard is planted with the Berry-Smith clone and trained on a two-cane VSP (Vertical Shoot Positioning) trellis.

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. The vineyard was hand-harvested on 8th June.

VINIFICATION

The shrivelled grapes were whole bunch pressed using very long, low maceration press cycles. The juices were cold-settled and then racked to old barrels for fermentation. 40% of the barrels were inoculated with cultured yeast and the others were allowed to undergo spontaneous indigenous yeast fermentation. The fermentation was eventually stopped in September retaining 105 g/l residual sugar. The wine remained in barrel on lees for a further nine months, and was bottled in July 2016.

TASTING NOTES

A patisserie-like mélange conjuring notions of dark orange marmalade, tarte tatin and honey crème brûlée infused with hints of lapsang souchong. A decadent and voluptuous interpretation of Pinot Gris that is richly flavoured with poached quince and dried fruits – a luscious sweet wine with elegant structure and a clean lingering finish.

