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|-----------------|------------------------|
| Grape Varieties | <b>100% Chardonnay</b> |
| Winemaker       | <b>Richelle Tyney</b>  |
| Closure         | <b>Screwcap</b>        |
| ABV             | <b>14%</b>             |
| Acidity         | <b>5.7g/L</b>          |
| Wine pH         | <b>3.34</b>            |
| Bottle Sizes    | <b>75cl</b>            |

## 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 grapes for this wine are primarily sourced from the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity. The majority of the fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown on gravelly, clay-loam soils. The remainder came from Renwick and Rapaura, grown on young alluvial soils containing high proportions of greywacke river stones. The majority of the vineyards were trained using a two-cane VSP (Vertical Shoot Positioning) trellis.

## VINTAGE

The growing season commenced with a warm, wet spring and flowering was highly successful across all varieties, setting the vines up for healthy crop levels. December and January saw excellent vineyard growth across the region, when ex-tropical cyclone Dovi dropped 160 millimetres of rain over the first three weekends of February. Fortunately this coincided with cooler temperatures and southerly breezes, minimising disease pressure. Despite plenty of challenges the grapes enjoyed a successful ripening season and the resulting harvest was of excellent quality.

## VINIFICATION

The fruit was hand picked at high ripeness levels and whole-bunch pressed using very low maceration press cycles. The juice was lightly settled and racked to French oak barriques, before spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent malolactic fermentation ahead of oak ageing and bottling.

## TASTING NOTES

On the nose, aromas of mango and pineapple merge with bright citrus notes a touch of petrichor earthiness. The palate has a unique dry, flinty character with notes of pink grapefruit and lime juice with a dash of fresh ginger and orange zest. It has a taut structure and incredible concentration.