



Grape Varieties	100% Riesling
Winemaker	Richelle Tyney
Closure	Screwcap
ABV	12%
Residual Sugar	19g/L
Acidity	7.6g/L
Wine pH	2.98
Bottle Sizes	75cl

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 at the organically-farmed 'Ashmore' Vineyard in Fairhall, adjacent to the mouth of the Brancott Valley. The soils are gravelly clay-loam and conditions are more typical of the Southern Valleys than the Wairau plains. The 26-year-old vines are trained on a two cane VSP trellis with careful shoot and bunch thinning carried out to regulate yields.

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 moderate ripeness levels, capturing the exuberance and natural acidity of the variety. Following harvest, the grapes underwent whole-bunch pressing using a gentle, low maceration press cycle, and the juice was cold-settled before being racked to fermentation vessels. Half the juice was inoculated in stainless steel tanks with cultured yeast, while the remainder was put into old French oak barriques for indigenous yeast fermentation. As fermentation neared completion, all the wine was transferred to stainless steel where the process was deliberately halted, preserving some residual sugar. The blended wine was then returned to old barrels, where it remained on yeast lees for an additional five months before bottling in late January 2023.

TASTING NOTES

This wine has intense aromas of fragrant jasmine, honeydew melon, Granny Smith apples and lemon zest which combine with anise and sweet blossom notes. Silky and textural on the palate with flavours of honeysuckle, citrus peel, and juicy stone fruit. Off-dry with a zesty acidity which drives to the long and elegant finish.