

Greywacke,
Marlborough Pinot Gris 2023
Marlborough, New Zealand

GREYWACKE



Grape Varieties	100% Pinot Gris
Winemaker	Kevin Judd
Closure	Screwcap
ABV	14%
Residual Sugar	12g/L
Acidity	5.2g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Vegetarian

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 was grown in two vineyards in the central Wairau Plains and one in the lower Waihopai Valley, all of which are on young alluvial soils containing high proportions of greywacke river stones. Near Renwick, the 15-year-old 'River Block' is planted to clones 52 and 53 (known for their small bunch and berry size) and the 'Restaurant Block' contains a small plot of clone 457. The lower Waihopai vineyard is planted with clones 7A and 2/21. All the vines are trained on a two-cane VSP (vertical shoot positioning) trellis.

VINTAGE

The winter of 2022 was notably wet, with 220mm of rain in July breaking all records, filling aquifers and providing an excellent resource for the season ahead. Spring conditions were challenging, with warm sunny days, very cold nights and several frosts, including a polar blast in early October. Remarkably all source vineyards emerged unscathed and subsequently an excellent flowering period resulted in healthy crop levels. Early summer was warm but became changeable with intermittent wet spells. Obliging, the rain dried up by late February and a very settled autumn ensued, providing all varieties with an extended ripening season.

VINIFICATION

Clones 52, 53 and 457 were picked on 23rd March and the Waihopai block came in three weeks later. All fruit was hand-picked at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. Toward the end of ferment, all the wine was transferred to stainless steel tanks, where fermentation was stopped. The blended wine was then filled into old barrels, where it remained on yeast lees for a further six months, prior to bottling.

TASTING NOTES

Aromas of sweet nashi pear, gingerbread and crystallised orange peel are blended with notes of alpine honey and white florals. The palate is exotic with tangy citrus, sweet mandarin marmalade and a vibrant acidity. This is a ripe, opulent style with an off-dry finish that adds weight to the lingering palate.