

Greywacke,

Marlborough Botrytis Pinot Gris 2023

Marlborough, New Zealand



Grape Varieties	100% Pinot Gris
Winemaker	Kevin Judd
Closure	Screwcap
ABV	13.5%
Residual Sugar	92g/L
Acidity	7.8g/L
Wine pH	3.7
Bottle Sizes	37.5cl

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 were grown in the 'Restaurant Block' near Renwick. A 27-year-old vineyard in the central Wairau Plains, it has young alluvial soils containing high proportions of greywacke river stones. The botrytis-affected fruit was exclusively the Lincoln Berrysmith clone. All the vines were trained on a two-cane VSP (vertical shoot positioning) trellis.

VINTAGE

A relatively dry winter was followed by unsettled spring conditions, including isolated frosts, which required expert vineyard management. Minimal damage was sustained, but the intermittent cold nights continued well into spring, disrupting flowering and causing low berry numbers in some varieties. As summer progressed, Marlborough recorded a record high of 34.9 C in early February with minimal rain, with drought declared in mid-March. However, cooler nights helped the white grapes achieve the perfect ripeness levels. Despite the weather challenges, this was a superb, near-perfect harvest of pristine fruit with a generous depth of flavour across all varieties.

VINIFICATION

The vineyard was hand-harvested on 15th May following significant botrytis infection. The shrivelled grapes underwent whole-bunch pressing using an extended, gentle maceration press cycle. Following cold settling, the juice was racked to fermentation vessels, with 25% fermented using indigenous yeasts in old French oak barriques and the remainder fermented in stainless steel with cultured yeasts. Fermentation was halted at the end of July, achieving a finished blend with 92 g/l residual sugar. Post-fermentation, the wine was transferred to old French oak barriques for four months of lees ageing before bottling in January 2024.

TASTING NOTES

A opulent wine displaying intense notes of luscious cardamom-infused crème brûlée with honeyed biscotti. The palate is layered with poached quince, praline and dark orange marmalade – a lavish, concentrated interpretation of the Pinot Gris grape, with a spine of acidity that gives vibrancy and balance to its succulent, mouth-filling finish.