

Greywacke,
Marlborough Sauvignon Blanc 2024
Marlborough, New Zealand

GREYWACKE



Grape Varieties	100% Sauvignon Blanc
Winemaker	Kevin Judd
Closure	Screwcap
ABV	13.5%
Residual Sugar	3.25g/L
Wine pH	3.17
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan

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

Fruit was sourced from prime vineyards in Marlborough's Southern Valleys and the central Wairau Plains (specifically Woodbourne, Renwick and Rapaura). Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of New Zealand's ubiquitous greywacke river stones, to the older and denser clay-loams of the Southern Valleys. Most of the vineyards were trained using the divided Scott Henry canopy management system, with the balance on a two- or three-cane vertical shoot positioning trellis.

VINTAGE

A relatively dry winter was followed by unsettled spring conditions, including isolated frosts. Minimal damage was sustained, but the intermittent cold nights continued well into spring, disrupting flowering and causing low berry numbers and millerandage (uneven berry size) in some varieties. As summer progressed, El Niño brought its signature warm, dry conditions. Extremely low rainfall was recorded throughout the summer, to the point of a drought being declared in mid-March. Bunch numbers were low across the region from the outset and the hot, dry summer condensed berry size, so reduced yields were inevitable. Fortunately the loose bunches reduced disease risk and resulted in immaculately clean, ripe fruit. Sauvignon Blanc ripeness levels were excellent across all sites. Cooler nights in February stretched out the ripening and led to wonderfully crisp acidity. 2024 saw pristine fruit with generous depth of flavour.

VINIFICATION

Harvest commenced slightly earlier than normal on 16th March. Grapes were harvested largely by machine during cool (often cold) night-time conditions and transported directly to the winery in the Omaka Valley. The fruit was lightly pressed to yield a modest volume of high-quality juice. This was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. All individual vineyard batches were left on lees until late June, when the blend was assembled.

TASTING NOTES

Deliciously aromatic with scents of honeydew melon and orange blossom, delicately infused with herb botanicals. A bright expression of Sauvignon Blanc, with juicy lemon and steely cassis flavours and a generously textured palate garnished with a flourish of pastis and wildflowers. It is a wine with impressive structure and depth.