

Greywacke,
Marlborough Wild Sauvignon 2023
Marlborough, New Zealand

GREYWACKE



Grape Varieties	100% Sauvignon Blanc
Winemaker	Kevin Judd
Closure	Screwcap
ABV	13.5%
Acidity	6.2g/L
Wine pH	3.2
Bottle Sizes	37.5cl, 75cl
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 various vineyard sites in the Southern Valleys and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial deposits of Rapaura and Renwick, which contain high proportions of greywacke river stones, to the older and denser clay-loams of the Southern Valleys. A high percentage of the vineyards were trained using the divided Scott Henry canopy management system.

VINTAGE

The winter preceding the 2023 vintage 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

Some vineyards were machine harvested during cool night-time conditions, and others by hand during the day. The grapes were lightly pressed and the juice cold-settled prior to racking into French oak barriques, a small percentage of which were new. The juice underwent spontaneous indigenous yeast fermentation with occasional lees stirring. Approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on lees for a further six months. Bottling took place in September 2024.

TASTING NOTES

The nose is defined by aromas of rock melon, ginger, lime zest and toasted coconut. Lemon curd and tangelo flavours provide a juicy foundation to the expansive, full-flavoured palate. Lush and textural in style, the generous fruit is balanced by vibrant acidity and chalky oyster shell notes.