

Greywacke,
Marlborough Pinot Gris 2024
Marlborough, New Zealand

GREYWACKE



Grape Varieties	100% Pinot Gris
Winemaker	Kevin Judd
Closure	Screwcap
ABV	14.5%
Residual Sugar	9.2g/L
Acidity	5.4g/L
Wine pH	3.33
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 was grown in three vineyards, two in the central Wairau Plains and one in the upper Omaka Valley. Near Renwick, the River Block is planted with clones 52 and 53 and the Restaurant Block contains plots of clone 457 and Lincoln Berry Smith, both of which are on young alluvial soils containing high proportions of greywacke river stones. In the upper Omaka, Falveys vineyard is planted to clone GM2-15 and is grown on gravelly, clay-loam soils. All vines are trained on a two-cane VSP (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

Hand-picking commenced in Restaurant Block on 15th March, concluding with Falveys on 4th April. The fruit was harvested 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. Towards the end of fermentation all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9.2 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months.

TASTING NOTES

Aromas of peaches and cream, vanilla pod and brown sugar add to a rich bouquet of Turkish delight. The lively palate has notes of white nectarine, with succulent stone fruit flavours and a seam of minerality. This is a ripe, opulent style with an off-dry finish that adds weight to the lingering palate.

LIBERTY WINES

