

Greywacke Wild Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Some vineyards were harvested by machine during cool (often cold) night-time conditions and others by hand during the day. The grapes were lightly pressed to yield a modest volume of high-quality juice, which was then cold-settled prior to racking into French oak barriques, a small percentage of which were new. The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for well over six months. The wine had occasional lees stirring and approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further six months. The wine was bottled in September 2025, with alcohol 14.0%, pH 3.22 and acidity 6.0 g/l.

ALCOHOL BY VOLUME: 14.0%

AGING: French oak barriques (10% new) for 6 months

THE STORY

One of Marlborough's pioneering winemakers, Kevin Judd's appreciable career is intrinsically linked with the global path of New Zealand Sauvignon Blanc. Kevin's personal venture, Greywacke (pronounced "grey-wacky"), was unveiled in 2009, fulfilling a long-held dream for himself and wife Kimberley. Named after New Zealand's prolific bedrock, Greywacke was originally adopted as the name of the Judds' first vineyard in Rapaura, whose soils had an abundance of these river stones.

THE SELLING POINTS

AWARDS: 95pts Wine Advocate, 95pts Wine Enthusiast

