

Greywacke Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Harvested during cool (often cold) night-time conditions, the fruit was picked at high sugar levels over a 3-week period, commencing 24 March. Transported directly to our winery in the Omaka Valley, fruit was lightly pressed to yield a modest volume of high-quality juice. The juice 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 May, when the blend was assembled. The wine was bottled in early August with alcohol 13.1%, pH 3.08 and acidity 6.8 g/l.

ALCOHOL BY VOLUME: 13.1%

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

A richer more complete style

AWARDS: 94pts Wine Advocate, 93pts James Suckling, 92pts Wine Spectator

