

# Greywacke Pinot Noir

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## THE FACTS

**COUNTRY:** New Zealand

**REGION:** Marlborough

**APPELLATION:** Marlborough

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** The grapes were hand harvested and chilled overnight prior to hand-sorting. Most of the fruit was then destemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation, the wine was pressed, racked and filled into French oak barriques (30% new).

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 11 months in French oak (30% new)

## 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 James Halliday, 91pts James Suckling, 90pts Vinous

**SUSTAINABILITY:** Certified Sustainable

