

Greywacke

Crafted at Greywacke's Omaka Valley winery, drawing on prime sites across Wairau Plains and Southern Valleys to uphold the label's benchmark consistency.

GREYWACKE Kevin Judd

Sauvignon Blanc 2024

Marlborough, New Zealand

Region and Vineyards

Marlborough's cool, very sunny climate—shielded by mountain ranges and refreshed by coastal influences—encourages long, dry ripening and vividly aromatic fruit. The Wairau Valley's former riverbed brings free-draining gravels and alluvium, while the nearby Awatere and the **Southern Valleys** contribute cooler edges and later harvest dates. This variability enables blending for balance and complexity in Sauvignon Blanc, from citrus-zesty to herb-laced profiles with bracing acidity.

Greywacke sources fruit from Woodbourne, **Renwick** and **Rapaura** on the central Wairau Plains, where young alluvials hold abundant greywacke river stones, and from the denser clay-loams of the Southern Valleys. Vines are largely VSP-trained (twoor three-cane), with some Scott Henry canopies—choices that balance sunlight, airflow and flavour development while preserving acidity. The result is a vivid yet composed Marlborough style with pinpoint definition.



Harvested mostly by machine during cool—often cold—nights over a three-week span beginning 16 March, the fruit arrived swiftly at the Omaka Valley winery. Gentle pressing yielded a modest cut of pristine juice, cold-settled and racked for **stainless-steel** fermentations with selected yeasts to protect aromatics and linearity. Individual vineyard batches rested on lees until late June for palate silk and subtle savoury nuance before blending.

Bottled in early August to lock in freshness. Key analytics: 13.5% alcohol, pH 3.17, total acidity 6.9 g/L. The approach emphasises fruit purity and drive while adding a discreet textural weave—Marlborough precision with a calmer, more elegant register.





Alcohol: 13,50 %

Composition: 100% Sauvignon

Blanc







Sauvignon Blanc 2024

Tasting Notes

- Color: Pale straw with glints of green; bright and limpid.
- Aroma: Honeydew and orange blossom lift from the glass, threaded with fresh herb-garden notes; citrus zest and a steely cassis impression suggest blackcurrant leaf purity.
- Palate: Juicy lemon and cool-toned currant flavours run along a taut, mineral line; a supple, generously textured mid-palate shows hints of pastis/anise and meadow flowers. Long, bright, and finely structured.

Did you know?

Greywacke takes its name from New Zealand's ubiquitous **greywacke**—the hard, grey sandstone that litters Marlborough's riverbeds and underpins the alluvial soils of Rapaura and Renwick. Those stones are a defining feature of the region's vineyards.

Wine Pairing Ideas

- **Goat's cheese & herbs:** The wine's citrus-herbal cut slices through creaminess while echoing green flavours.
- **Thai green curry with prawns:** Zesty acidity and cool herbal notes refresh and lift coconut richness and aromatics.
- **Grilled asparagus with lemon & almonds:** Linear acidity and subtle anise complement vegetal bitterness and nutty crunch.
- Fresh oysters, classic mignonette: Saline snap and citrus brightness accentuate briny sweetness and cleanse the palate.



Decanter (DCT): 94 Points (2024)

With 25 years at Cloudy Bay, Kevin Judd was key to the global renown of Marlborough Sauvignon Blanc. Today his Greywacke wines (particularly the Wild Sauvignon) are standard bearers in their own right. This elegant, textural vintage brims with zippy pineapple sorbet, elderflower blossom and green mango freshness, with bracing lime acidity and a creamy passionfruit curd finish.



Wine Spectator (WS): 93 Points (2024)

This whites vibrant, aromatic mix of lemon blossoms, ripe peach, kumquat and lime sherbet shows focus and intensity on a sleek and smooth body. Touches of candied ginger and green tea linger on the fresh finish. Drink now. 10,000 cases imported.







Sauvignon Blanc 2024

Robert Parker (RP): 93 Points (2024)



The 2024 Sauvignon Blanc was hand delivered to me in Fremantle by winemaker Richelle Tyney from Greywacke, all the way from Marlborough, New Zealand—roughly 5,200 kilometers between us. The wine leads with passion fruit and white pineapple, green apple, beeswax and brine. The wine is salty, fine and sedate—the characters are all in balance with each other. I love this wine from this small producer. It is intense and concentrated, shaped by savory phenolics and loaded with crunchy New Zealand acidity. This speaks of the place in a clear, unfettered voice, and it's brilliant for that. 13.5% alcohol.



