



Greywacke

This wine is a perfect example of how Marlborough Sauvignon Blanc can combine richness and aromatic intensity with a long, crisp finish.

GREYWACKE

Kevin Judd



Sauvignon Blanc 2023

Marlborough, New Zealand

Region and Vineyards

The grapes for the **Greywacke Sauvignon Blanc** were sourced from select vineyards in **Marlborough**, primarily from the **Southern Valleys** and **central Wairau Plains**, specifically **Woodbourne**, **Renwick**, and **Rapaura**. These vineyards are planted on a variety of soil types:

- In **Rapaura** and **Renwick**, the soils are young and alluvial, containing a high proportion of **greywacke river stones**, which promote excellent drainage and contribute to the wine's bright, vibrant fruit character.
- The **Southern Valleys** have denser **clay-loam soils**, adding texture and complexity to the wine.

The vineyards are managed with **Scott Henry canopy management** and vertical shoot positioning trellises, optimizing sunlight exposure and air circulation for ideal ripening.

Winemaking

The **Sauvignon Blanc** was harvested largely by machine during the cool night-time hours over a **16-day period**. The grapes were picked at optimal ripeness and immediately transported to the winery in the **Omaka Valley**, where they were **lightly pressed** to obtain a high-quality juice.

The juice was then **cold-settled** and racked before fermentation, which took place primarily in **stainless steel tanks** using cultured yeast. Each vineyard batch was kept on its **lees** until late June to enhance the wine's texture and complexity. After this, the individual batches were blended and prepared for bottling.

Alcohol :13,50 %

Composition: 100% Sauvignon
Blanc



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Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Enticing aromas of **cassis**, **lemon sorbet**, and **green mango**, with a delicate hint of **white pepper spice**.
- **Palate:** The palate is juicy and vibrant, offering flavors of **Winter Cole pear**, **baked apple pie**, and **elderflower**, layered with ripe citrus notes. The wine has a smooth, textural quality, finishing with a refreshing acidity and lingering minerality.
- **Finish:** Long, clean, and crisp, with a harmonious balance of fruit, spice, and a touch of flinty dryness.

Did You Know?

The name **Greywacke** is inspired by the **greywacke river stones** that are found in Marlborough's vineyards. These stones are a key element in the soils, helping to enhance the drainage and character of the wines. **Kevin Judd**, the founder of Greywacke, is also New Zealand's premier wine photographer, and his work often graces the labels of the wines he creates.

Wine Pairing Ideas

- **Goat cheese salad with citrus dressing:** The wine's fresh acidity and citrus notes balance the creamy tang of goat cheese, while the herbal elements in the salad enhance the wine's complexity.
- **Grilled asparagus with lemon butter:** The savory and citrus aspects of the wine complement the earthy flavors of grilled asparagus and the richness of the lemon butter.
- **Seared scallops with a herb butter sauce:** The tropical fruit and minerality of the wine pair beautifully with the delicate sweetness of the scallops and the richness of the herb butter.
- **Sushi with wasabi and soy:** The bright acidity and citrus fruit flavors of the wine are a perfect match for the umami of soy sauce and the spice of wasabi.

James Suckling (JS) : 92 Points (2023)



Fragrant aromas of candied citrus, guava and orange blossoms followed by nettles, sage and box trees. Medium-bodied, mouthwatering acidity. Vibrant and aromatic.

Wine Spectator (WS) : 95 Points (2022)



Distinctive, succulent and wonderfully complex, with honeysuckle, honey-preserved ginger, creamy lemon curd, ripe mango and floral notes, plus stone fruit flavors on a rich, smooth and mouthwateringly juicy frame. Reveals hints of spices that linger on the long, expressive finish.



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