

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

GREYWACKE

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







Sauvignon Blanc 2023

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.



