



Greywacke

The Greywacke Wild Sauvignon Blanc is an intricate and textural expression of Marlborough Sauvignon Blanc, offering a rich palate of tropical fruit and subtle savory notes. This alternative style of Sauvignon Blanc, crafted by Kevin Judd, showcases the complexity of wild fermentation and oak aging.

GREYWACKE

Kevin Judd



Wild Sauvignon Blanc 2021

Marlborough, New Zealand

Region and Vineyards

The fruit for this wine was sourced from various vineyards across the **Southern Valleys** and the **central Wairau Plains** in Marlborough, New Zealand. These include the subregions of **Woodbourne**, **Renwick**, and **Rapaura**, each contributing unique characteristics:

- **Rapaura and Renwick:** Soils here consist of young alluvial deposits with a high proportion of **greywacke river stones**, imparting minerality and vibrancy.
- **Southern Valleys:** Features older clay-loam soils, contributing richness and structure to the wine.

Vineyard management employed both the **Scott Henry canopy system** for optimal sun exposure and **Vertical Shoot Positioning (VSP)** for balance and even ripening.

Winemaking

The winemaking process began with grapes being harvested both by machine at night to retain freshness and by hand during the day. After harvesting, the grapes were lightly pressed to extract a modest volume of high-quality juice. The juice underwent spontaneous fermentation in **French oak barriques**, with a small proportion of new barrels, using **indigenous yeasts**. This wild fermentation process extended over six months, allowing the wine to develop its signature complexity.

Approximately two-thirds of the wine underwent **malolactic fermentation**, which added creaminess and depth to the palate. Following fermentation, the wine was transferred out of oak and aged on lees for an additional six months to enhance its texture and richness. The finished wine was bottled in **September** with an alcohol level of 14%, a pH of 3.19, and an acidity of 6.1 g/l.

Alcohol :14,00 %

Composition: 100% Sauvignon
Blanc



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Tasting Notes

- **Color:** Pale gold with a green tinge.
- **Aroma:** Intricate layers of **quince**, **yellow apple**, and **gooseberries**, accented by notes of **caramelized lemon**, **vanilla custard**, and a hint of **toasted fennel seeds**.
- **Palate:** Complex and textural, featuring juicy stone fruits and citrus with a creamy mid-palate and a crisp, long finish.

Did You Know?

Greywacke Wild Sauvignon is named after the **greywacke stones** found in the Marlborough region. These stones, formed from ancient riverbeds, define the unique terroir that contributes to the wine's distinctive minerality and character.

Wine Pairing Ideas

- **Pavé de Saumon Sauce Beurre Blanc:** The wine's vibrant acidity balances the richness of salmon and buttery sauce.
- **Poulet Rôti aux Herbes:** The creamy texture complements the savory, herbaceous flavors of roasted chicken.
- **Risotto aux Champignons:** The wine's earthy undertones enhance the umami of wild mushrooms.
- **Fromage de Chèvre Frais:** Its zesty acidity and creamy palate pair beautifully with the tanginess of fresh goat cheese.



Robert Parker (RP) : 95 Points (2021)

The 2021 Wild Sauvignon is superb; the wine has all the tilt and lift of Sauvignon Blanc and all the richness from the maturation vessels, plus something extra from the low-yielding but excellent 2021 vintage. This is an exciting wine that is already so balanced and poised. Excellent. Drink it now (most will) or cellar it for up to 20 years, maybe more? 14% alcohol, sealed under screw cap.



Wine Spectator (WS) : 93 Points (2021)

Distinctive, aromatic and complex, with honeysuckle, candied ginger and a drizzle of wildflower honey. Reveals ripe melon, dried fennel and yellow apple notes that mingle with marmalade, tangerine and a touch of mango on the juicy finish.



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