Greywacke

Fermented by indigenous yeasts in French oak barriques, with extended lees contact and partial malolactic, Wild Sauvignon embraces texture and savory nuance–an alluring, barrel-fermented alternative to Marlborough's classic stainless-steel style.

GREYWACKE
Kevin Judd

Alcohol :14,00 %

Composition: 100% Sauvignon Blanc

Wild Sauvignon Blanc 2023

Marlborough, New Zealand

Region and Vineyards

Marlborough's climate—**cool** yet notably sunny, with low rainfall and a maritime influence—delivers long, dry ripening and vivid aromatics while preserving acidity. The combination of high sunshine hours, sea breezes and marked diurnal range underpins Sauvignon Blanc's intensity and clarity.

Greywacke sources fruit from **Southern Valleys** clay-loams and the **Wairau Plains**, notably **Woodbourne**, **Renwick** and **Rapaura**, where young alluvials teem with **greywacke river stones**. Canopies are mainly Scott Henry and VSP to balance light, airflow and flavor development. The blend of gravelly free-draining sites with denser clays yields both ripe stonefruit generosity and linear, saline tension.

Winemaking

Select parcels were machine-harvested at night and others hand-picked by day, then **lightly pressed** to a modest cut of pristine juice. After brief settling, the must was racked to **French oak barriques** (small proportion new) for **indigenous-yeast** fermentation that stretched for well over six months, with occasional bâtonnage. Approximately **two-thirds underwent malolactic fermentation**.

The wine was taken out of oak before the following harvest and left **on lees** a further six months, then bottled in **September 2023**. Key analytics: **13.5%** alcohol, pH **3.24**, total acidity **6.2 g/L**—a profile emphasizing texture, savory complexity and length while retaining brisk line and freshness.

Tasting Notes

- **Color:** Pale straw with green glints; clear and bright.
- **Aroma:** Lychee, mango and white florals layered with gooseberry, tarragon and thyme; hints of linseed, sandalwood and a subtle struck-flint nuance.
- **Palate:** Juicy tangelo and gooseberry compote glide over a creamy, lees-derived mid-palate; lively acidity, a gentle saline twist and fine phenolics drive a long, chalk-dry finish.

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Did you know?

Greywacke takes its name from New Zealand's ubiquitous **greywacke**—the hard grey sandstone that dominates Marlborough's riverbeds and alluvial soils. The label is the Judd family's venture, founded by Kevin Judd, renowned winemaker and photographer.

Wine Pairing Ideas

- **Seared scallops with lemon-brown butter:** Sweetness and delicacy mirror the wine's citrus-saline cut and silky texture.
- **Roast chicken with tarragon and fennel:** Herbal tones echo the wine's savory spectrum; mid-palate weight matches succulent meat.
- **Miso-glazed salmon:** Umami richness is lifted by bright acidity and the wine's flinty, nutty nuances.
- **Goat's cheese and herb tart:** Zesty freshness slices through creaminess while herbal notes resonate.

95

Robert Parker (RP) : 95 Points (2022)

The 2022 Wild Sauvignon is ever an elegant affair, and this year feels quite restrained in its outlay of fruit, oak and spice. I love this wine; it ages beautifully, and it shows the serious, more complex side of Sauvignon Blanc. This is highly recommended. 13.5% alcohol, sealed under screw cap.

95 WineEnthusiast

Wine Enthusiast (WE) : 95 Points (2022)

Winemaker Richelle Tyney and team have struck the perfect balance with this vintage of "Wild" which, hence the name, is wild fermented in old oak barrels. The matchstick and toasted almond aromas are there but instead of dominating, they're tangled up with beach shell, seaweed and preserved lemon. The umami, seaside vibes continue on the palate, where a lovely texture and acidity are seamlessly threaded together.

94 Wine Spectator

Wine Spectator (WS) : 94 Points (2022)

A stunning white, aromatic and supple, with wild fennel, quince, pear and green papaya flavors on a creamy frame. Aromatic details of mango and honeysuckle, with a whiff of flint, emerge on the finish