

Greywacke

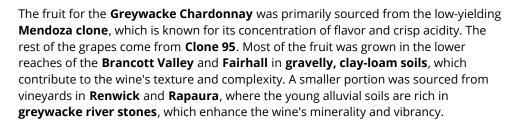
With its elegant structure and depth, the Greywacke Chardonnay showcases the unique terroir of Marlborough and the skillful winemaking for which Greywacke is renowned.

GREYWACKE Kevin Judd

Chardonnay 2021

Marlborough, New Zealand

Region and Vineyards



The vineyards are managed using a combination of **Vertical Shoot Positioning (VSP)** and the Scott Henry canopy management system, ensuring optimal ripeness and concentration in the fruit.



The **Greywacke Chardonnay** was hand-harvested in separate batches at high ripeness levels and whole-bunch pressed using very gentle press cycles to avoid overextraction. The juice was lightly settled and then racked into French oak barriques (16% new). Fermentation occurred naturally with indigenous yeasts, and the final stages of fermentation extended over several months.

The wine underwent full **malolactic fermentation**, contributing to its creamy texture. It also received occasional **lees stirring** to enhance mouthfeel. After **11 months** in oak, the wine was transferred out of barrels and bottled.



Alcohol: 14,00 %

Composition: 100% Chardonnay







Chardonnay 2021

Tasting Notes

- Color: Pale gold with bright clarity.
- Aroma: A seductive blend of pink grapefruit, lime juice, and a hint of fresh ginger and orange zest. The tropical aromas of mango and pineapple are balanced by earthy notes reminiscent of petrichor (the scent of rain on dry earth).
- **Palate**: The palate is richly textured with flavors of tropical fruit and citrus, complemented by a flinty dryness and a tight, structured finish. The wine has excellent concentration and a long, refreshing finish, with subtle oak influence adding depth.
- Finish: Long, dry, and flinty with lingering notes of citrus and tropical fruit.

Did You Know?

This vintage in Marlborough was marked by lower yields due to cool and wet conditions during flowering, but this resulted in concentrated fruit with exceptional ripeness. The **Mendoza clone** used in this wine is known for its naturally low yields and small berries, contributing to the wine's intensity and complex flavors.

Wine Pairing Ideas

- **Grilled lobster with lemon butter sauce**: The wine's bright citrus and tropical fruit flavors complement the richness of the lobster, while its flinty character enhances the dish's buttery notes.
- **Roast chicken with herbs**: The creamy texture of the wine pairs beautifully with the savory flavors of roasted chicken, bringing out the herbal and citrus elements.
- **Mushroom risotto**: The wine's earthy notes and richness harmonize with the umami flavors of mushrooms and the creaminess of the risotto.
- **Goat cheese tart with caramelized onions**: The wine's acidity cuts through the richness of the goat cheese, while its tropical fruit and citrus notes balance the sweetness of the caramelized onions.

Robert Parker (RP): 95 Points (2021) The 2021 Chardonnay leads with a nutty, sp.

The 2021 Chardonnay leads with a nutty, spicy nose, loads of savory curry leaf, a nice flinty reduction and crushed nuts. It's a brilliant wine with lovely flow. Superb. A mix of Mendoza clone and 95, it was pressed to barrel with 100% solids. This was tasted with Kevin Judd at Greywacke in September 2023. Sealed under screw cap.



