

GREYWACKE

Kevin Judd

GREYWACKE SAUVIGNON BLANC 2017

TASTING NOTE Deliciously aromatic and highly perfumed – exuding ripe nectarine, pink grapefruit and lemon zest with a lifted floral fragrance reminiscent of jasmine and elderflower. Classic ripe Marlborough Sauvignon – with melon and gooseberry flavours and a touch of passionfruit, wound into a generous, mouth-filling palate that finishes dry and crisp.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys, the central Wairau Plains (specifically in Woodbourne, Renwick and Rapaura) and a spectacular river terrace site in the upper Awatere Valley. Soil types vary from the young alluvial soils of Rapaura, Renwick and the upper Awatere, which contain high proportions of New Zealand's ubiquitous greywacke river stones, to the older and denser clay-loams of the Southern Valleys. The majority of the vineyards were trained using the divided Scott Henry canopy management system, with the balance on a two- or three-cane VSP (vertical shoot positioning) trellis.

WINEMAKING Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked into half-tonne bins, which were tipped directly into the tank press and lightly pressed. The resulting juice was cold-settled prior to fermentation in stainless steel, primarily using cultured yeast for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer temperature regimes.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in mid-August with an alcohol of 13.0%, pH 3.15 and acidity 7.5 g/l.

Release: October 2017

