

# GREYWACKE

*Kevin Judd*

## GREYWACKE CHARDONNAY 2014

**TASTING NOTE** An alluring combination of cumquats, peaches and yellow grapefruit melds with the more savoury aromas of almond nougat, vanilla beans and marzipan – an opulent concoction that is infused with a charry smokiness. The savouriness carries through onto a wonderfully dry, but rich and powerful palate that has great texture and concentration – evidence of this wine's low-intervention genesis.

**VITICULTURE** The grapes for this wine are primarily sourced from the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity; the balance were from Clone 95. The majority of the fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, the remainder coming from Renwick and Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The majority of the vineyards were trained using a two-cane VSP (vertical shoot positioning) trellis with the balance on the divided Scott Henry canopy management system.

**WINEMAKING** The vineyards were hand-picked separately at high ripeness levels and whole bunch pressed using very low maceration press cycles. The resulting juice was lightly settled and racked to French oak barriques (20% new).

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malo-lactic fermentation. It was transferred out of oak after 18 months and bottled in November 2015 with an alcohol of 14.5%, pH 3.28 and acidity of 6.0 g/l.

**Release:** October 2016

