

GREYWACKE

Kevin Judd

GREYWACKE SAUVIGNON BLANC 2019

TASTING NOTE Imagine yellow-fleshed peaches, rock melon and blackcurrant – a sponge cake with lemon icing, chamomile and hints of rose petal – this is a delicately perfumed and deliciously ripe-fruited interpretation of Marlborough sauvignon blanc. The palate is both subtle and textural, showing considerable ripeness and concentration, with a crisp and long, juicy finish.

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, primarily using cultured yeast in stainless steel for cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation in old oak barrels.

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 alcohol 13.5%, pH 3.19 and acidity 6.8 g/l.

Release: October 2019

