

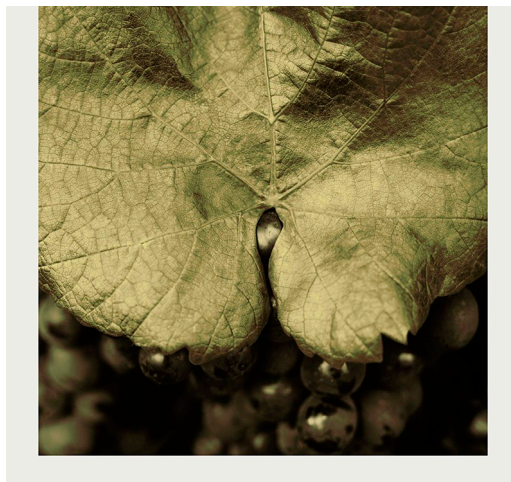
GREYWACKE

GREYWACKE SAUVIGNON BLANC 2023

TASTING NOTE Enticing aromas of cassis, lemon sorbet and green mango, with a delicate dusting of white pepper spice. On the palate, juicy Winter Cole pear and baked apple pie notes are lifted by fragrant layers of elderflower, yuzu and ripe citrus. An elegant yet striking interpretation of Marlborough sauvignon blanc - textural and opulent, lifted and lingering.

VITICULTURE Fruit was sourced from several prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains (specifically Woodbourne, Renwick and Rapaura). Soil types vary from the young alluvial soils of Rapaura and Renwick, 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 at ideal ripeness over a 16-day period, commencing 27 March. Transported directly to our winery in the Omaka Valley, fruit was lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. All individual vineyard batches were left on lees until late June, when the blend was assembled. The wine was bottled in early August with alcohol 13.4%, pH 3.22 and acidity 6.8 g/l.



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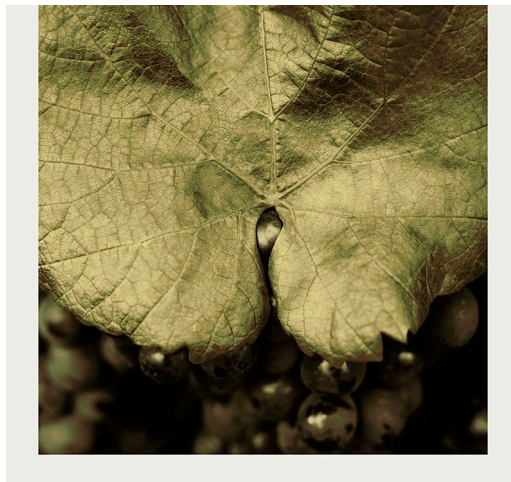
GREYWACKE SAUVIGNON BLANC 2022

TASTING NOTE Aromas of cassis and passionfruit are first to emerge, with guava, crisp pear and white peach adding a delicious fruit salad intricacy. On the palate, it's generous yet refreshing, with ripe pineapple and a lime sherbet zing, layered with elderflower and hints of citrus blossom. A classic example of Greywacke's interpretation of the famous Marlborough style – ripe, textural and scrumptious – with the volume turned well down.

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WINEMAKING Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were trucked to our winery in the Omaka Valley, where they were lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. A portion of the juice 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 June, when the blend was assembled. The wine was bottled in mid-August with alcohol 13.5%, pH 3.24 and acidity 6.8 g/l.



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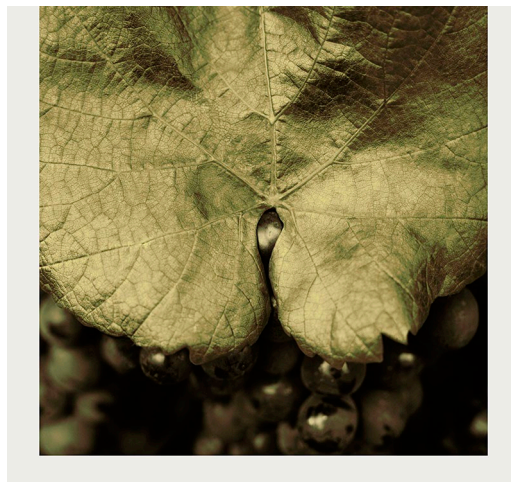
GREYWACKE SAUVIGNON BLANC 2021

TASTING NOTE A delightful fusion of ripe summer fruit and delicate floral perfume – Golden Queen peaches and poached yellow pears; baked apples, mango and rock melon; mingled with apple blossom fragrance and a twist of lemon sherbet. Succulent and crisp, with a delicate fennel-like herbal quality and a dry, textural palate. Quintessentially Marlborough, but a deliciously subtle, ripe interpretation of the classic style.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains (specifically Woodbourne, Renwick and Rapaura). Soil types vary from the young alluvial soils of Rapaura and Renwick, 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 trucked to our winery in the Omaka Valley, where they were lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. A portion of the juice 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 June, when the blend was assembled. The wine was bottled in mid-August with alcohol 13.5%, pH 3.16 and acidity 6.8 g/l.



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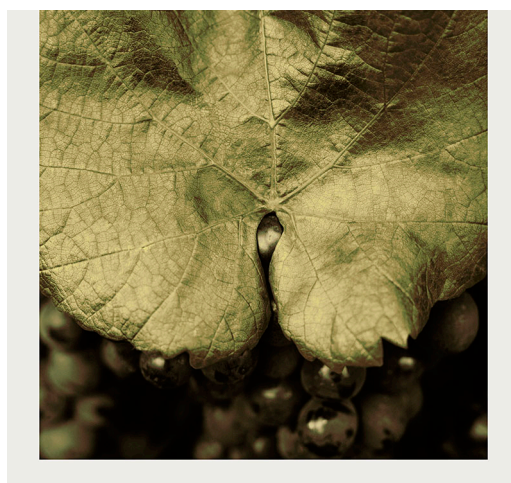
GREYWACKE SAUVIGNON BLANC 2020

TASTING NOTE Imagine a summer fruit salad – ripe golden peaches, honeydew melon, nectarines and passionfruit, with a generous splash of cassis and a sprinkling of lime zest – this is a subtle, delicately aromatic, ripe interpretation of Marlborough sauvignon blanc. The palate is generous and textural, showing great concentration and finishing with a crisp, succulent finish.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains (specifically Woodbourne, Renwick and Rapaura). Soil types vary from the young alluvial soils of Rapaura and Renwick, 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 trucked to our winery in the Omaka Valley, where they were lightly pressed to yield a modest volume of high-quality juice. The juice was then cold-settled and racked prior to fermentation, primarily using cultured yeast in stainless steel for cool, slow fermentation. A portion of the juice 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 3.14 and acidity 6.8 g/l.



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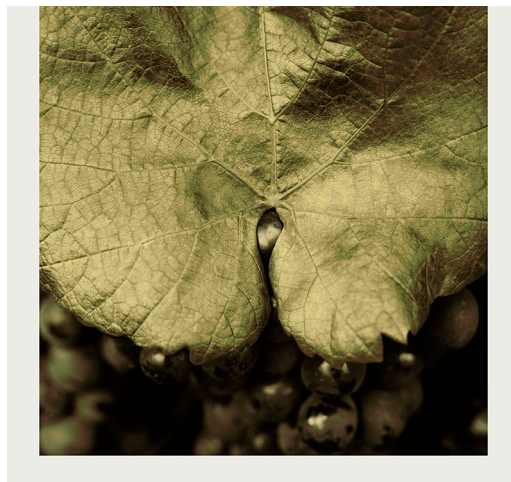
GREYWACKE SAUVIGNON BLANC 2019

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.



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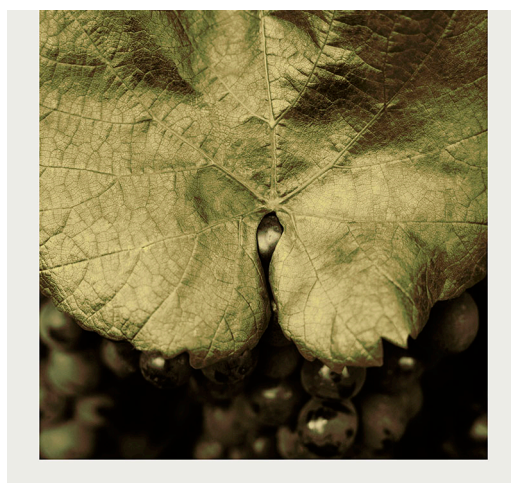
GREYWACKE SAUVIGNON BLANC 2018

TASTING NOTE An aromatic salsa-like fusion of ripe summer fruit and fragrant Asian spices. Nectarines and yellow peaches, rock melon, grapefruit and a splash of passionfruit – mingled with ginger and lemongrass, jasmine flowers and cassis. A deliciously ripe and zesty Marlborough Sauvignon with a lemony, citrus thread that finishes crisp and dry.

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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.

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 3.14 and acidity 7.3 g/l.



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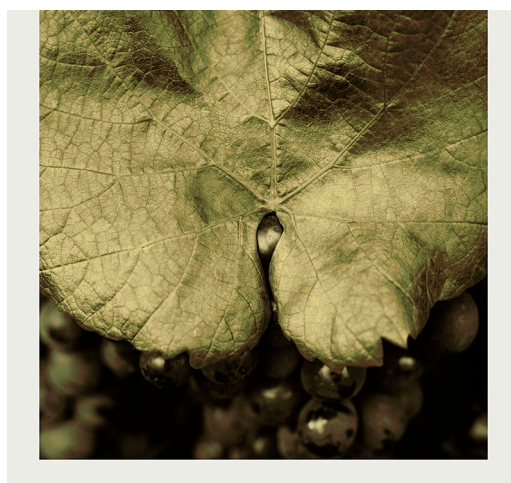
GREYWACKE SAUVIGNON BLANC 2017

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.

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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.



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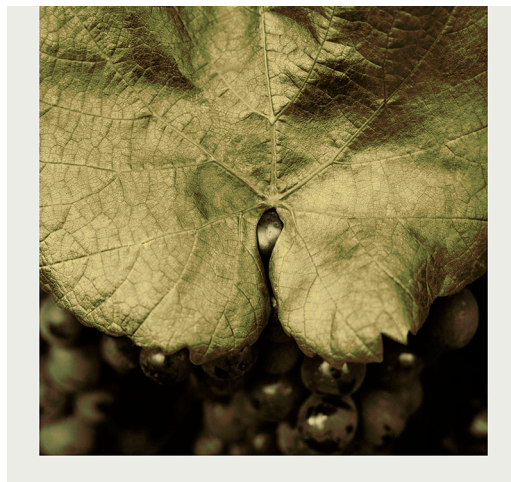
GREYWACKE SAUVIGNON BLANC 2016

TASTING NOTE A delicious combination of ripe summer fruits and delicate floral perfume - citrus blossom and elderflower entwined with nectarines and white peaches, mandarin and cantaloupe with a twist of lemon. Intensely flavoured, succulent and crisp with a delicate herbal infusion - quintessential Marlborough.

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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 13.5%, pH 3.05 and acidity 6.7 g/l.



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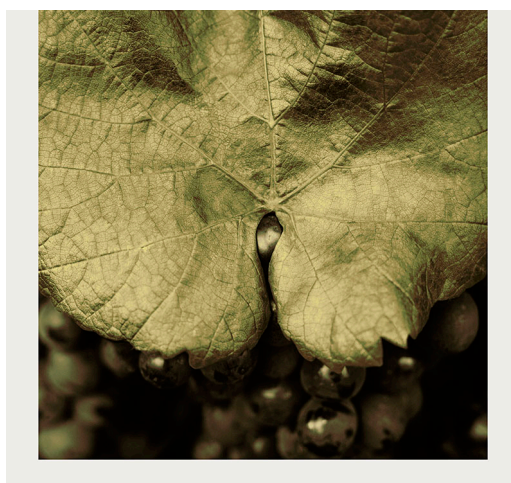
GREYWACKE SAUVIGNON BLANC 2015

TASTING NOTE A vibrant mix of nectarines, yellow peaches and cassis combines with the bright fragrance of lemon zest laced with musky, jasmine-like floral nuances. The palate is packed with ripe stone fruit, melons and mandarin creating a succulent tropical-fruited style with that classic Marlborough zing.

VITICULTURE Fruit was sourced from various prime vineyard sites in Marlborough's Southern Valleys and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, 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 Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The juice was fermented in stainless steel tanks, primarily using cultured yeast with a cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer fermentation 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 13.5%, pH 3.14 and acidity 7.0 g/l.



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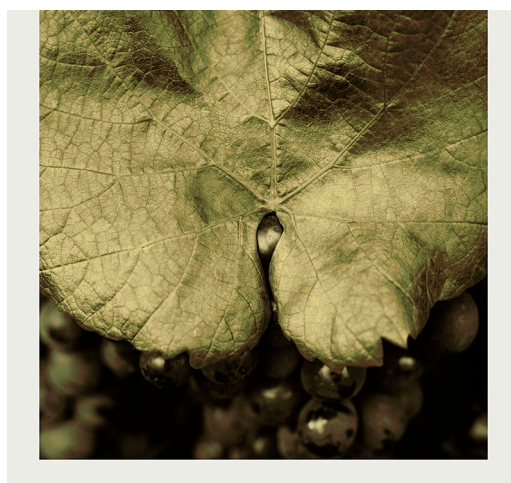
GREYWACKE SAUVIGNON BLANC 2014

TASTING NOTE A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest - intermingled with a floral perfume reminiscent of star jasmine and citrus blossom. A generous palate with citrus and cassis flavours, deliciously ripe and succulent, finishing with that classic Marlborough zing.

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WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The juice was fermented in stainless steel tanks, primarily using cultured yeast with a cool, slow fermentation. A portion was allowed to undergo spontaneous indigenous yeast fermentation using slightly warmer fermentation 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 late August with alcohol 13.3%, pH 3.08 and acidity 7.1 g/l.



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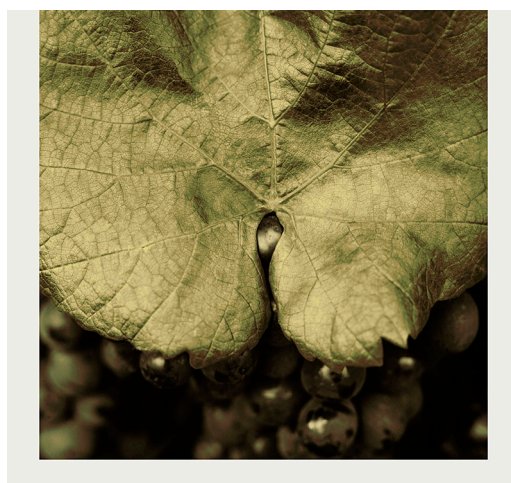
GREYWACKE SAUVIGNON BLANC 2013

TASTING NOTE A potent medley of honeydew and rock melon with notes of blackcurrant intermingled with layers of delicate citrus blossom and a smoky, dill-like complexity. A classic Marlborough vintage showing an exotic salsa-like combination of succulent tropical fruit flavours and that hallmark herbal infusion, finishing with a zesty citrus tang.

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WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in late August with alcohol 13.7%, pH 3.18 and acidity 7.3 g/l.



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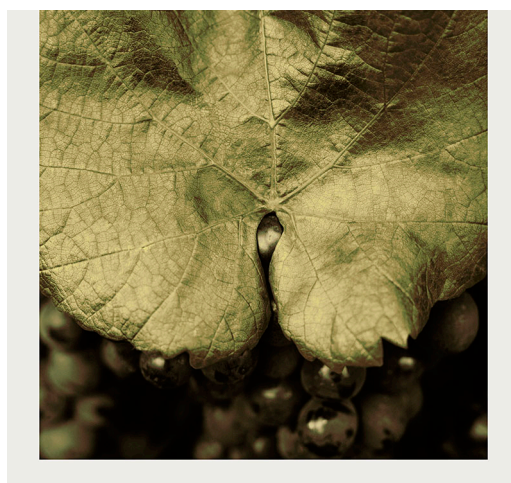
GREYWACKE SAUVIGNON BLANC 2012

TASTING NOTE A vibrant combination of fresh basil and spicy tomato leaves, tossed with tangy nashi pear and mandarin, sprinkled with a little lemon zest. A highly perfumed wine with blossom-like floral aromas and a subtle flintiness that alludes to an underlying core of minerality. A mouth-watering, refreshing style with a deliciously crisp, yet luscious finish.

VITICULTURE Fruit was sourced from various vineyard sites in and around the Brancott Valley and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, 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 two- or three-cane VSP (vertical shoot positioning).

WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in August-September with alcohol 13.3%, pH 3.36 and acidity 7.6 g/l.



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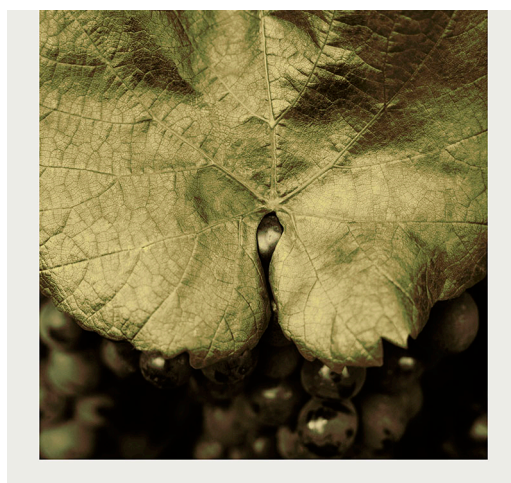
GREYWACKE SAUVIGNON BLANC 2011

TASTING NOTE Imagine a refreshing sorbet-like medley of fresh lychee, grapefruit and honeydew melon laced with flinty minerality and finished with an infusion of mandarin and lime zest. A lively, invigorating wine with persistent grapefruit flavours and a steely blackcurrant tang – crisp but succulent with a long enduring finish.

VITICULTURE Fruit was sourced from various vineyard sites in and around the Brancott Valley and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of 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 two- or three-cane VSP (vertical shoot positioning).

WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until late July, when the blend was assembled. The wine was bottled in August-September with alcohol 13.6%, pH 3.08 and acidity 7.2 g/l.



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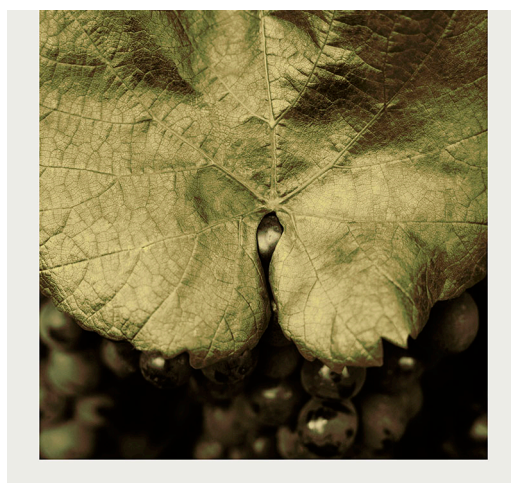
GREYWACKE SAUVIGNON BLANC 2010

TASTING NOTE A tangy salsa-like combination of honeydew melon, yellow peach and pawpaw tossed with some red capsicum, a sprig of spicy tomato leaf and a twist of grapefruit zest — this is an intensely aromatic, mouth-filling wine with a refreshingly crisp, flinty finish.

VITICULTURE Fruit was sourced from various vineyard sites in and around the Brancott Valley and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of 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 two- or three-cane VSP (vertical shoot positioning).

WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) night-time conditions. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast. A portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until August, when the blend was assembled from the most desirable parcels. The wine was bottled in early September with alcohol 13.6%, pH 3.17 and acidity 7.6 g/l.



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GREYWACKE SAUVIGNON BLANC 2009

TASTING NOTE Like opening a bag of tree-ripened nectarines, Greywacke Sauvignon Blanc 2009 is deliciously aromatic, exuding enticing fruit fragrance with a spicy tamarillo twist and the zest of yellow grapefruit. The palate is succulent and tangy – long and concentrated, finishing with a hint of flinty minerality.

VITICULTURE Fruit was sourced from various vineyard sites in and around the Brancott Valley and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial soils of Rapaura and Renwick, which contain high proportions of greywacke river stones, to the older and denser clay-loam gravels of the Southern Valleys. The majority of the vineyards were trained using the divided Scott Henry canopy management system, with the balance being on two- or three-cane VSP (vertical shoot positioning).

WINEMAKING Sauvignon blanc was harvested largely by machine during the cool (often cold) conditions of night. Fruit was harvested directly into half-tonne bins, which were tipped directly into a tank press. The grapes were pressed relatively lightly and the resulting juice was cold-settled prior to fermentation. The majority of the juice was fermented cool in stainless steel tanks using cultured yeast and a portion was filled into old French oak barriques where it was allowed to undergo spontaneous indigenous yeast fermentation.

All individual vineyard batches were left on lees and kept separate until July, at which time the blend was assembled comprising the most desirable parcels. The wine was bottled mid-August with an alcohol of 13.4%, pH 3.19 and an acidity of 7.8 g/l.

