

# GREYWACKE

## GREYWACKE MARLBOROUGH SAUVIGNON BLANC 2014

### PRODUCER

Greywacke was created in 2009 by Kevin Judd, chief winemaker at Cloudy Bay from its inception for 25 years and instrumental in the international recognition which Marlborough Sauvignon Blanc enjoys now. The name 'Greywacke' was adopted by Kevin for his first Marlborough vineyard located in Rapaura in recognition of the high prevalence of rounded greywacke river stones in the soils of the vineyard, a sedimentary rock which is widely found in Marlborough. Kevin Judd is also New Zealand's finest wine photographer and has recently published a book 'The Landscape of New Zealand Wine'.

### VINEYARDS

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).

### VINTAGE INFORMATION

A warm, dry spring and near perfect conditions during flowering resulted in one of the earliest and potentially largest harvests on record. Further warm conditions throughout the growing season and strict crop-thinning regimes pre-veraison ensured that the eventual moderate crops ripened evenly, well ahead of an average season. In mid-March, Fijian cyclone Lusi made a brief appearance bringing an inch of rain and a stiff breeze but harvest resumed a couple of days later. The following two weeks reverted to classic Marlborough summer with high sunshine hours, relatively warm temperatures and zero rainfall. Magnificent, ripe Sauvignon Blanc rolled in the door under clear skies and cool nighttime conditions at the start of April.

### VINIFICATION

Once harvested, 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 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.

### TASTING NOTES

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.



### VINTAGE INFORMATION

<b>Vintage</b>	2014
<b>Grape varieties</b>	100% Sauvignon Blanc
<b>Region</b>	Marlborough , New Zealand
<b>Winemaker</b>	Kevin Judd
<b>Closure</b>	Stelvin
<b>Alcohol (ABV)</b>	13.3%
<b>Acidity</b>	7.1g/l
<b>Wine pH</b>	3.08