

GREYWACKE

GREYWACKE SAUVIGNON BLANC 2009

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.

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.



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Greywacke is the new Marlborough label of Kevin Judd, and the fulfilment of a long held dream. The name Greywacke was adopted by Kevin and his wife Kimberley for their first Marlborough vineyard located in Rapaura, named in recognition of the high prevalence of rounded greywacke river stones in the soils of the vineyard. Kevin registered the name back in 1993 with the vague notion that he might one day want to use it on a wine label of his own.

This quality focused winemaking venture sources fruit from mature vineyards within the central Wairau Plains and the Southern Valleys. These prime viticultural sites are cultivated using yield restricting vineyard management techniques and intense canopy management regimes. A number of the vineyards are owned by the Sutherland family, while complementary grape parcels are acquired from additional select sites, all located within these sub-regions.

The wines are made by Kevin at Dog Point Winery in the lower Brancott Valley, a facility extended to him by long-standing friends and industry colleagues, Ivan Sutherland and James Healy.

Alongside his professional winemaking, Kevin has developed a parallel career in wine photography. For two decades his evocative images have appeared in publications worldwide. His first book was the acclaimed *The Colour of Wine*, a photographic essay on the vineyards of Marlborough. His second book *The Landscape of New Zealand Wine* is arguably the most impressive collection of New Zealand wine landscape images ever assembled and an eloquent portrayal of a unique and varied landscape that produces some of the finest wine in the world. It will be published in October 2009.

