

Greywacke Pinot Noir 2017

The Story

Greywacke is the wine label of long-time Cloudy Bay winemaker Kevin Judd and is named after the rounded river-stones that are scattered through the soils of his vineyards. Sourcing his fruit from premium vineyards in the central Wairau plains and Southern valleys, Kevin produces a brilliant range of wines, primarily focusing on Pinot Noir and Sauvignon Blanc, with a small amount of Pinot Gris, Riesling and Chardonnay. As you would expect from the founding winemaker of New Zealand's most famous wine, the quality throughout the Greywacke range is exceptional. Not satisfied with being one of the country's most influential winemakers, Kevin is also one of the world's premier wine and vineyard photographers.

The Vineyard

All fruit was grown in Marlborough's Southern Valleys and principally sourced from the Yarrum Vineyard, situated on the Brancott/Ben Morven ridge. Typical of this subregion, the wind-blown loess soils are comprised of clay-loams with differing degrees of gravel content. The various source blocks are cultivated to a mixture of pinot noir clones, predominantly the Dijon clones 115, 777 and 667, with smaller parcels of UCD5 and AM 10/5. The vineyards are primarily hillside plantings trained to two-cane VSP (vertical shoot positioning) with a high vine density of 3800 plants per hectare.

Vintage 2017

Spring was mild to cool on the temperature range. These conditions persisted deep enough into the season to affect flowering, resulting in lighter than average yields at harvest. Rainfall during spring was well above normal. Summer months were slightly cooler than the historical average but dry enough that water restrictions were imposed by late February. Cyclone Debbie (early March) brought unseasonal rainfall and ended the dry period. The cooler season with lighter crop load meant that fruit ripened more gradually with harvest beginning about a week later than in recent years. All fruit was harvested prior to the onset of the second cyclone, Cook, in mid-April. What was looking to be a prolonged harvest was in the end compressed and like 2016 logistically challenging. Fifteen months beyond the harvest, these wines look vibrant, aromatically expressive and elegantly balanced – reds and whites alike. This is a very good vintage with lower alcohol strengths.



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Winemaking

The grapes were hand-harvested and chilled overnight prior to hand sorting. Most of the fruit was then de-stemmed into open-top fermenters, the majority of which also had a percentage of whole-bunch inclusion. The fruit was left to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily. After fermentation the wine was pressed, racked and filled into French oak barriques (30% new). Individual clones were aged separately in barrel for 16 months, prior to blending in August. The wine was bottled in November 2018 with alcohol 13.5%, pH 3.64 and acidity 5.4 g/l.

Tasting Note

A seductive combination of blackberries, blueberries and sweet black plums intermingled with roasted chestnuts, cloves and dark tobacco – rich and exotic with hints of lavender and rose petal. A highly perfumed, aromatic style of Marlborough pinot with opulent fruit sweetness and a delicate smoky infusion. The palate is generous with ripe fruit, fine tannins and a delicious spicy finish.

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	5.4 g/L
Aging Potential	10 + years



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