

Greywacke Wild Sauvignon Blanc 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

Fruit was sourced from various vineyard sites in the Southern Valleys and the central Wairau Plains, specifically in Woodbourne, Renwick and Rapaura. Soil types vary from the young alluvial deposits of Rapaura and Renwick, which contain high proportions of greywacke river stones, to the older and denser clay-loams of the Southern Valleys. A high percentage 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).

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

Some vineyards were harvested by machine and others by hand, all into halftonne bins, which were tipped directly into tank presses. The grapes were pressed lightly and the resulting juice was cold-settled prior to racking into mostly old French oak barriques. The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for well over six months. The wine had occasional lees stirring and approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further eight months. The wine was bottled in January 2019 with alcohol 13.6%, pH 3.15 and acidity 6.4 g/l.

Tasting Note

A sweet-scented fusion of fragrant summer fruit and pastry shop perfume, peaches and nectarines, apple custard and lime meringues – all mingled with a dill-like herbal quality and a faint hint of wood smoke. The palate is fleshy and brimming with stone fruit and citrus, finishing crisp and juicy with a long, flinty dryness. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural.

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| Alcohol Percentage | 13.5 % |
| Residual Sugar | Dry |
| T.A. | 6.4 g/L |
| Aging Potential | 7 + years |



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