

GREYWACKE

Kevin Judd

GREYWACKE CHARDONNAY 2017

TASTING NOTE Exotic tropical notes of pawpaw and pineapple, some pink grapefruit and red delicious apple, a smoky dukkah-like fusion of roasted hazelnuts and spices, a layer of flaky pastry with lemon curd custard. A unique and seductive sweet-savoury concoction that is both highly concentrated and very dry – a tight but evolving wine with great power and potential.

VITICULTURE The grapes for this wine are primarily the low-yielding Mendoza clone, known for its concentration of flavour and crisp acidity; the balance is Clone 95. The majority of fruit was sourced from the lower reaches of the Brancott Valley and Fairhall, grown in gravelly, clay-loam soils, with the remainder coming from Renwick and Rapaura, grown in young alluvial soils containing high proportions of New Zealand's ubiquitous greywacke river stones. The vineyards were mostly trained using a two-cane VSP (vertical shoot positioning) trellis, with the balance on the divided Scott Henry canopy management system.

WINEMAKING The vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. Some of the fruit was pressed directly to barrel, the balance was lightly settled and then racked to barrel.

The juice went through a natural indigenous yeast fermentation in French oak barriques (20% new), with the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was transferred out of oak after 18 months and bottled in November 2018 with alcohol 14.2%, pH 3.35 and acidity of 6.0 g/l.

Release: Early 2021

