

GREYWACKE WILD SAUVIGNON

www.greywacke.com



Proprietors: Kevin and Kimberly Judd

Winemakers: Kevin Judd (FB: Kevin Judd, Twitter: @Greywacker) and Richard Ellis (Twitter: GreywackeRich)

Grape Source: Central Wairau Plains and Southern Valleys, Marlborough, New Zealand

Winery: Made at the Dog Point Winery

Other Greywacke wines: Sauvignon Blanc, Chardonnay, Pinot Noir, Pinot Gris, Riesling, Botrytis Pinot Gris

Notes from a vertical tasting.

Auckland, May 2017

Exquisite. It's a word not often used to describe a Marlborough sauvignon blanc, but if I was to use just one word to define Greywacke Wild Sauvignon, it would be that.

This vertical tasting from the very first vintage, 2009, to the current 2015 offering, demonstrated Greywacke Wild Sauvignon's delivery of both the varietal vibrancy as well as delicate savoury complexity, all impeccably framed by fine texture and mouth-watering acidity. So many elements in play, and nothing out of place.

Remarkably, the colour difference among the wines, from 2009 to 2015, was minimal. The 2009 is still looking youthful with a pale green tinge. All the wines displayed poise and elegance, and none of them showed any sign of decline.

The challenge of making an ‘alternative-style’ sauvignon blanc is to tame the pungent Marlborough sauvignon flavours while retaining varietal expression and liveliness, adding layers of fine texture and funky nuances. Some have made graceless versions that show powerful sauvignon characters with a strong oak influence, making the wine clumsy and awkward. Greywacke’s version, however, is precise and textural, and exhibits outstanding balance and structure.

‘Alternative’ sauvignon blanc is nothing new of course. So-called ‘Fumé Blanc’ or ‘oak-aged’ sauvignon blancs have been made for over three decades in New Zealand, inspired by the classic wines of Sancerre and Bordeaux. It became really exciting last decade when producers started to refine the way the wines are made so that they show delectable fruit flavours as well as sophistication.

Greywacke Wild Sauvignon is no game changer, but it has taken this style of Marlborough sauvignon blanc to a new level of excellence, and it should be at the top of the list for those wanting to experience the ultimate in ‘alternative’ sauvignon blanc.

Greywacke	Wild Sauvignon 2015	Marlborough	96
Restrained and poised, this is an outstanding rendition of Greywacke’s now famous Wild Sauvignon. The delicately fragrant bouquet shows dried herb, clove, almond and nectarine characters with a subtle lime zest lift. The palate is concentrated and impressively weighted, yet elegant and fine, delivering excellent focus and linear mouthfeel. The wine offers pristine fruit characters with seductive savoury undertones, finishing superbly long and mouth-watering. At its best: 2018 to 2027. \$38.00. www.greywacke.com . May 2017.			
Greywacke	Wild Sauvignon 2014	Marlborough	95
It is beautifully fragrant on the nose showing lemongrass, grapefruit, almond and beeswax characters. The palate is powerful and flavoursome with excellent vibrancy and juicy fruit intensity. The wine is punchy and expressive displaying brilliant structure and length. At its best: now to 2025. From a library/vertical tasting. www.greywacke.com . May 2017.			
Greywacke	Wild Sauvignon 2013	Marlborough	96
This is wonderfully precise and pristine, displaying lemon zest, sweet basil, clove and floral aromas on the nose, leading to a lively palate that is juicy and bright. The wine offers fine texture and impressive fruit weight, superbly structured by firm acidity. The refined mouthfeel is remarkable and so is the concentration and focus. At its best: now to 2025. From a library/vertical tasting. www.greywacke.com . May 2017.			

Greywacke	Wild Sauvignon 2012	Marlborough	93
A cooler vintage which is reflected on the nose, showing snow pea and herbal nuances combined with attractive stone fruit and citrus notes. The palate delivers plenty of mouth-watering flavours and vibrant texture, brilliantly framed by crisp acidity: the finish is persistent and linear. At its best: now to 2020. From a library/vertical tasting. www.greywacke.com . May 2017.			
Greywacke	Wild Sauvignon 2011	Marlborough	95
This is remarkably fresh and elegant, displaying nectarine, green rockmelon, lemon pith and flinty characters on the nose, followed by a concentrated palate that offers excellent mid palate weight and fine texture. Varietally expressive with fabulous savoury undertones, the wine finishes extremely long and satisfying. At its best: now to 2023. From a library/vertical tasting. www.greywacke.com . May 2017.			
Greywacke	Wild Sauvignon 2010	Marlborough	95
This is gorgeous drinking. Perfectly balanced and harmonious, and offers vibrant fruit flavours of ripe citrus, rockmelon and stone fruit together with a touch of sweet basil notes. It is beautifully rounded and silky on the palate, while displaying lively, crisp mouthfeel, leading to an impressively long, fine finish. At its best: now to 2022. From a library/vertical tasting. www.greywacke.com . May 2017.			
Greywacke	Wild Sauvignon 2009	Marlborough	94
A beautifully maturing wine, the complex bouquet shows dried herb, beeswax, orange peel and lemon zest aromas with subtle vanilla and almond nuances. The palate delivers terrific fruit intensity and power, wonderfully complemented by silky texture and rounded mouthfeel. This is a multi-layered and brilliantly composed sauvignon offering fabulous fruit richness with seductive bottle-matured flavours. At its best: now to 2020. From a library/vertical tasting. www.greywacke.com . May 2017.			

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