

# GREYWACKE

*Kevin Judd*

## GREYWACKE PINOT NOIR 2012

**TASTING NOTE** A seductively aromatic concoction of vine-ripened red and black berries lightly sautéed with dried oregano and some cloves. A highly perfumed, feminine style of Marlborough pinot with exotic fruit sweetness and a delicate smoky infusion. The palate is rounded with a fruitcakey richness, considerable weight and classic cool-climate vibrancy.

**VITICULTURE** 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 sub-region, 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 all hillside plantings trained to two-cane VSP (vertical shoot positioning) with a vine density of 3788 plants per hectare.

**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 fermentations with partial whole bunch inclusion. The fruit was allowed to soak on skins prior to the onset of indigenous yeast fermentation, then plunged daily by hand. After fermentation the wine was pressed, racked and filled to French oak barriques (40% new).

All individual clones were aged in barrel separately for 16 months, prior to blending in August. Once in tank the wine was egg white fined for clarity. The wine was bottled in October with alcohol 14.0%, pH 3.65 and acidity 5.6 g/l.

**Release:** February 2014

