

# **GREYWACKE SAUVIGNON BLANC 2023**









Original price was: \$30.99.\$25.99Current price is: \$25.99.

## Super-Premium Marlborough Sauvignon Blanc from an Exceptional Vintage

Product Code:	5315	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.4%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc



New Zealand Wide Delivery



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### TASTING NOTES

With 25 vintages as head-honcho at the iconic Cloudy Bay previous to launching Greywacke, Kevin Judd's vast experience with Sauvignon Blanc is blindingly obvious when you try this wine. Beautifully ripe fruit, great concentration, incredible length and of course perfect balance leaves you with no doubt that this is super-premium Marlborough Sauvignon Blanc.

#### Winery notes (2023 Vintage)

Enticing aromas of cassis, lemon sorbet and green mango, with a delicate dusting of white pepper spice. On the palate, juicy Winter Cole pear and baked apple pie notes are lifted by fragrant layers of elderflower, yuzu and ripe citrus. An elegant yet striking interpretation of Marlborough sauvignon blanc - textural and opulent, lifted and lingering.

Harvested largely by machine during cool (often cold) night-time conditions, the sauvignon blanc grapes were picked at ideal ripeness over a 16-day period, commencing 27 March. Transported directly to our winery in the Omaka Valley, fruit was lightly pressed to yield a modest volume of high-quality juice. The juice was cold-settled and racked prior to fermentation, which was primarily carried out in stainless steel tanks with cultured yeast. All individual vineyard batches were left on lees until late June, when the blend was assembled. The wine was bottled in early August with alcohol 13.4%, pH 3.22 and acidity



6.8 g/l."

#### 5 Stars Michael Cooper (2023 Vintage)

"Grown at sites in the Southern Valleys and central Wairau Valley, this wine is handled principally in stainless steel tanks (a small percentage is usually fermented with indigenous yeasts in old oak casks). Bright, light lemon/green, the 2023 vintage is weighty, with intense, vibrant, tropical fruit flavours to the fore, a distinct touch of complexity, balanced acidity and a dry, lengthy finish. Already delicious, it should be at its best mid-2024+."

#### 92/100 James Suckling (2023 Vintage)

"Fragrant aromas of candied citrus, guava and orange blossoms followed by nettles, sage and box trees. Medium-bodied, mouthwatering acidity. Vibrant and aromatic."

Reviews for the 2022 vintage below...

#### 5 Stars & 95/100 Bob Campbell MW, The Real Review, December 2022 (2022 Vintage)

One of the best sauvignons from the 2022 vintage I have yet tasted. It is ripe, concentrated, pure, and has impressive underlying power. Passionfruit, melon, guava and struck flint flavours are some of the more obvious descriptors. Drink 2023 - 2026."

#### 5 Stars & 95/100 Huon Hooke, The Real Review, January 2023 (2022 Vintage)

"Struck flint reductive notes introduce the bouquet, and there is richness and excellent depth of fruit in the mouth, underlined by a little apparent sweetness, all resolved on the nicely balanced finish. Superb flavour: gooseberry, kiwi-fruit, passionfruit and other tropical fruits, and a long and satisfying aftertaste. Drink 2023 - 2030."

## **CONTACT VINO FINO**

## Phone: 03 365 5134 https://vinofino.co.nz

### **OPEN HOURS**

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

## VISIT VINO FINO

188 Durham St South, Christchurch

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