

GREYWACKE SAUVIGNON BLANC 2025



\$24.99

Super-Premium Marlborough
Sauvignon Blanc from a Great Vintage



Product Code:	5315	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.1%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc



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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 (2025 Vintage)

"Picture a summer picnic table – vases of white blossom, a vibrant salad of aromatic herbs with soft, yellow peach, crunchy pear and a squeeze of juicy lime; apricot sponge cake and custard tarts – a sweet-scented array of ripe deliciousness. On the palate, flavours of honeydew melon and white nectarine mingle with savoury notes of crushed seashells and a hint of chalky minerality. A fruit-driven Marlborough style with generosity and weight, it delivers a luscious sense of ripeness that finishes with a mouthwatering lemon-sherbet zing.

Harvested largely by machine during cool (often cold) night-time conditions, the fruit was picked at high sugar levels over a 3-week period, commencing 24 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 May, when the blend was assembled. The wine was bottled in early August with alcohol 13.1%, pH 3.08 and acidity 6.8 g/l."

VINO FINO

Explore a World of Wine

(2025 Vintage)

"The 2025 Sauvignon Blanc leads with a soft nose of musk sticks and brine, green apple skins, wet linen and green olive tapenade. In the mouth, the wine is tightly coiled and yet textured by pithy phenolics. The length of the flavour is long, as we have come to expect from Greywacke Sauvignon Blanc. This is a superb wine in any vintage."

Rated Excellent & 94/100 Cameron Douglas MS, April 2026 (2025 Vintage)

"Ripe and fruity, core varietal scents of cape gooseberry and fresh basil, pineapple and mango, grapefruit and citrus peel. A wine with a deep core of minerality as well suggesting a silty soil and stony earthy suggestions. Taut and dry, an electric acid line with a natural fruit sweetness quality delivering contrast and flavour. As the wine warms on the palate the flavours expand with some lime and orange melon, dried herb and stone. An excellent example with best drinking from day of purchase through 2031."

93/100 Stephen Wong MW, The Real Review, October 2025 (2025 Vintage)

"An attention-grabbing, perfumed and airy expression, filled with pretty floral and sweet apple flavours. Concentrated and linear, the palate reveals a tapered, saline length and streaks of acidity to hold everything in place."

91/100 David Walker Bell, WineFolio.co.nz, January 2026 (2025 Vintage)

"A Sauvignon Blanc from Marlborough, one of two expressions from this family-run producer. A translucent silvery green colour in the glass. Vibrantly aromatic, showing blackcurrant, lemon, grapefruit, ginger, peach and passionfruit flavours on the nose. The palate is delightfully complex, with a flinty minerality, some phenolic grip and a creamy texture – beyond the crisp juiciness. Acidity is brisk and skids you along, but a few quieter notes pop out – green herbals, pea pod, fennel and a fine green tea ‘al dente’ note as well."

17/20 Samantha Cole-Johnson, JancisRobinson.com, February 2026 (2025 Vintage)

"Pale lemon with a greenish hue. Lime zest, grapefruit flesh and gooseberry scents, with a kick of curry-leaf reduction. The kind of Marlborough Sauvignon Blanc that makes you want to cry with relief in a blind tasting exam because it's so beautifully classic. Then, alongside the characteristic taut acidity, there's something else: an attractive pithiness, a bit of chew, a drawn-out finish that makes it far more interesting than most Marlborough Sauvignon Blanc. You could hardly ask for more from an \$18 bottle of wine. Superb with lomi lomi salmon. "

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

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Christchurch