

GREYWACKE WILD SAUVIGNON BLANC 2020



Original price was: \$42.99. ~~\$38.99~~ Current price is: \$38.99.

Product Code:	5321
Country:	New Zealand
Region:	Marlborough
Style:	White
Variety:	Sauvignon Blanc

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Sauvignon Blanc



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TASTING NOTES

Selected for the 2023 Appellation Marlborough Wine Collection

Kevin Judd's stylish label gives great anticipation for what is to come. This is Sauvignon Blanc with a wild difference. It is full of exotic flavours and super rich fruit intricately wrapped in a deliciously creamy texture. Complexity from wild yeast fermentation and extended aging in older barrels complete the picture. Multi dimensional and long lasting, this release of Greywacke Wild Sauvignon Blanc rightfully deserves to sit alongside the other great proponents of this style: Te Koko and Section 94.

Winery notes (2020 Vintage)

"Imagine a summer fruit salad of paw paw, honeydew melon and ripe, golden quinces – drizzled with citrus flower water and a squeeze of orange skin oil. A delicious floral fragrance and juicy tropical fruit, infused with a fennel-like herbal thread and a faint whiff of wood smoke. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural, with a rich, succulent palate finishing crisp and long with a flinty dryness.

Some vineyards were harvested by machine during cool (often cold) nighttime conditions and others by hand during the day. The grapes were lightly pressed to yield a modest volume of high-quality juice, which was then cold-settled prior to racking

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into French oak barriques, a small percentage of which were new.

The juice was allowed to undergo spontaneous indigenous yeast fermentation, the tail end of which continued for well over six months. The wine had occasional lees stirring and approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further five months."

5 Stars & 96/100 Huon Hooke, The Real Review, February 2023 (2020 Vintage)

"Medium yellow, youthful appearance. Smoky matchstick oak and reduction aromas, crushed rocks too, the sulfides dominate somewhat, but there is good sauvignon fruit when you look for it. Concentrated, rich, lots of power, amplitude and impact. Warmth of alcohol is part of the persistence. "

5 Stars & 95/100 Bob Campbell MW, The Real Review, June 2022 (2020 Vintage)

"Fermented in old oak using wild yeasts. Textural sauvignon blanc with red capsicum, gooseberry, nectarine together with savoury ginger, toasted nut and struck flint flavours. Great power and purity."

95/100 James Suckling (2020 Vintage)

"A very attractive nose of lemon sherbet, rosemary, fresh thyme and grated nutmeg. Medium-bodied and silky. So fresh and seamless on the palate with subtle tannins. Chamomile and wet stone. Subtle, nuanced and delicious. An elegant sauvignon blanc. "

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