VINO FINO
Explore a World of Wine

GREYWACKE WILD SAUVIGNON BLANC 2023





$32.99

Product Code:	5321	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc

New Zealand Wide Delivery

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TASTING NOTES

Included in the Appellation Marlborough Wine 2025 Annual Collection Top 12

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.

Double Gold Medal at the prestigious Global Fine Wine Challenge in Australia 2025
Judges' Comments
95/100 "Lovely complex nose which is very varietal yet also layered with barrel work and lees adding spice and creaminess. Nettle, capsicum fruit. Very smart, like a good Bordeaux blanc. The best of the barrel styles."

Winery notes (2023 Vintage)
"Aromas of rock melon, ginger, lime zest and toasted coconut abound. Lemon curd and tangelo flavours provide a juicy foundation to the expansive, full-flavoured palate. Lush and textural in style, the wine is well tempered by chalky oyster shell

notes and a generous spine of acidity. A hands-off interpretation of Marlborough sauvignon blanc and an untamed, unique expression of the season and our Southern Valleys terroir."

96/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2024 Vintage)
"...In the case of this particular Sauvignon, fermentation was spontaneous (hence 'wild') and carried out in new and used French oak barriques over an extended period with occasional lees stirring. Around two thirds of the wine underwent malolactic fermentation and, once out of oak, it remained on lees for 6 months. It's a wine that effortlessly radiates class, and one that prioritises complexity and savouriness over up-front fruit. Think smoky, creamy, nutty and spicy, think beautiful length on the back of an oyster shell finish."

95/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2023 Vintage)
"The 2023 Wild Sauvignon leads with a layered nose of crushed nuts, pineapple husk, licorice and white chocolate. On the palate, the wine is creamy and spicy, with lashings of concentrated fruit flavor and length throughout the finish. This wine routinely cellars with exceptional grace, and this vintage appears to be no different. The 2023 growing season was cool and wet, although the presence of the mountain range, which effectively divides the region in half, had a positive impact on the Awatere Valley, to the east of the main Wairau. While the 2023 season will be forever etched onto the hearts of the producers in Hawkes Bay (and the North Island in general) as the year of Cyclone Gabrielle, the South Island fared much better, and the wines in general have been lovely, detailed things, as this is."

95/100 Decanter, June 2026 (2023 Vintage)
"Anne Krebiehl MW: Lovely bright notions of citrus imbued with smokiness and supple fruit within a zesty texture. Smooth and full. Freddy Bulmer: Nice flinty character, good focus and ample concentration in the glass. There is really impressive structure here and lovely vibrant fruit on the mid-palate. Finishes beautifully. Great concentration and so many layers of flavour. A lovely, serious wine. Roger Jones: Ginger and spice, fresh, uplifting and clean-cut. Flinty and refreshing, with a lingering spiced note."

17/20 Julia Harding MW, JancisRobinson.com, August 2025 (2023 Vintage)
"Openly aromatic with both classic Sauvignon Blanc fruit – grassy and herbal with a hint of cassis leaf – but also a creamy/mealy impression allied to a stony note. Unusual combination of creamy and mineral with the merest hint of oak spice. Lovely texture from the lees and the oak, gently chewy, rich, still very youthful and fresh and with a salty aftertaste. This is a wine that you can enjoy now but which ages very well."

Rated Excellent & 93/100 Cameron Douglas MS, September 2025 (2023 Vintage)
"A delicious wine, I could drink this all day long [well not quite], it's delicious with a spicy power and pungency, cape gooseberry and lime, peach and hay, sage and lees. Dry, complex and textured with a backbone of acidity and freshness with a nice alate squeeze and core of fruit. Well made and ready to drink from day of purchase through 2029+."

93/100 Jamie Goode, WineAnorak.com, January 2026 (2023 Vintage)
"Southern Valleys and central Wairau Plains. Some hand harvest. Some oak, including a bit of new. This is layered, complex and quite crystalline, with some appealing citrus notes but also dried herbs, some rich pear and a touch of peachy richness. I like the texture: it's multilayered with some subtle apple and spice, finishing with a fig and even honey, although right in the background. Lovely depth to this wine."

94/100 Mike Bennie, The Wine Front, August 2026 (2023 Vintage)
"This has weight and creaminess, a cut and thrust of lime and passionfruit tang, though you'd say the wine orientates to hazelnut cream, vanilla, lemon butter and saline minerality over most things. Lots of perfume, good volume of flavour, a textural richness, waxiness even, but then vibrancy too. It feels pretty read to roll now, so not one to stack away in a cellar, but in this all, lots of easy pleasure and the sense of understated complexity."

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