

GREYWACKE WILD SAUVIGNON BLANC 2023





\$35.99

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







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TASTING NOTES

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 (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.

Some vineyards were harvested by machine during cool (often cold) night time 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 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 six months. The wine was bottled in September 2024."



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."

Reviews for the 2022 vintage below...

5 Stars & 95/100 Stephen Wong MW, The Real Review, June 2025 (2022 Vintage)

"A very complex barrel-fermented style with savoury, smoky boxwood flavours suggesting a wild ferment. Ripe and mellow flavours of spiced apple, lemon rind and ginger soak through the medium-weight palate which has great persistence and breadth as it expands across the back. The oak is nutty and subtle, with hints of almond cream and cinnamon. Everything is nicely integrated and silky smooth. Elegant and sensitively handled rather than high-impact, this lovely, layered wine will continue developing complexity in the mid-term."

95/100 Erin Larkin, RobertParker.com, December 2024 (2022 Vintage)

"The 2022 Wild Sauvignon is ever an elegant affair, and this year feels quite restrained in its outlay of fruit, oak and spice. I love this wine; it ages beautifully, and it shows the serious, more complex side of Sauvignon Blanc. This is highly recommended."

94/100 Mary Ann Worobiec, Wine Spectator, USA (2022 Vintage)

"A stunning white, aromatic and supple, with wild fennel, quince, pear and green papaya flavours on a creamy frame. Aromatic details of mango and honeysuckle, with a whiff of flint, emerge on the finish, which just goes on and on."

94/100 James Suckling (2022 Vintage)

"Lots of character to this, with apples, pears, popcorn kernels and blanched nuts. It's medium-bodied with delicious fruit and a flavourful finish. A serious sauvignon blanc for chardonnay lovers. Flinty and reductive at the end."

Joelle Thomson, drinksbiz Magazine, March/April 2025 (2022 Vintage)

"Greywacke Wild Sauvignon is a great expression of season and place, made in a hands-off style with indigenous yeast, barrel fermentation in French oak barriques (including a small portion of new oak) and lots of patience. Lees stirring during fermentation builds complexity and depth into this wine, which is made from grapes picked using a combination of hand and machine harvesters. This wine is a great match with seafood and will age well for the next 10+ years."

CONTACT VINO FINO

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