Wild Sauvignon

Greywacke

Wild-fermented Marlborough Sauvignon with ripe citrus, savoury depth and generous texture.

Country	New Zealand
Region	Marlborough
Grape varieties	Sauvignon Blanc
Vintage	2023
Alcohol	13.5% ABV
Bottle size	750 ml
Style	White, dry, rich and textured
Farming	Sustainable viticulture
Suitability	Vegan and vegetarian



Tasting note

Melon, lime and tangelo are layered with ginger and toasted coconut. Lemon-curd richness fills the palate, balanced by bright acidity, a chalky edge and a lingering, gently savoury finish.

The producer

Established by Kevin and Kimberley Judd in 2009, Greywacke is a family winery based in Marlborough's Omaka Valley. Named after the region's grey river stones, it draws fruit from mature vineyards to make expressive, carefully balanced wines.

Winemaking

Fruit is gently pressed and fermented with indigenous yeasts in French oak barriques. Occasional lees stirring and malolactic fermentation in around two-thirds of the wine build texture. After leaving oak, it spends a further six months on lees.

Food pairing

Roast chicken, grilled fish, creamy seafood dishes or mushroom risotto.