

Ep 63 Sauvignon Blanc Wine from Marlborough with Greywacke o...

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SPEAKERS

Janina Doyle, Kevin Judd

J

Janina Doyle 00:07

Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me just cannot get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So stick with me as we dive deeper into this ever evolving wonderful world of wine. And wherever you are listening to this, cheers to you.



J

Janina Doyle 00:31

Hello to you lovely lot. Welcome back to part two of our chat with fantastic winemaker Kevin Judd. Now, this episode as you already know if you've listened to part one, so last week's episode, is focused on Sauvignon Blanc. Now I wanted to get a little bit geeky with you before we taste those wines. And Kevin gives his opinions. Now, some of you may have already recognised that Sauvignon Blanc from Marlborough is way more intense and concentrated and all those tropical notes and herbaceous notes are so lifted with Marlborough Sauvignon Blanc. Well, I'm here to tell you the geeky part is it's the, wait for it, methoxypyrazines and the thiols. Now these are two very important compounds they give you the, should I say wow factor, with Marlborough Sauvignon Blanc. Now interestingly, the methoxypyrazines are actually also found in Cabernet Sauvignon and in Merlot, hence why you can get those green notes as well. So I've spoiled the surprise. The green notes come from the pyrazines, the methoxypyrazines. So think grass, peas, asparagus, bell pepper, tomato leaf, these notes and then the tropical notes like passion fruit, mango, guava, they come from the thiols, which are also known as the mercaptans. And there's some interesting thiols that are very, very lifted, certainly with Marlborough Sauvignon Blanc. You may have heard of the term 'Cats pee on a gooseberry bush'? Well, it's this cats pee that comes from the chemical compound 4MMP. There are also other ones: 3MHA gives you a lot of passion fruit, really sweet passion fruit whereas 3MH gives you more of the underripe passion fruit with grapefruit. Now this more intense thiols, these more intense flavours, apparently in Marlborough are based on those UV light, the fact that there's so much sunshine. Of course, site selection can change it, even machine harvesting and the yeast strains and even how cold the temperature is when the wine has been stored after fermentation. But there's loads of other compounds that add flavours. There's esters and there's terpenes. But I just wanted to highlight two of the special ones that add a little bit extra to Marlborough Sauvignon Blanc. So the next time you got a bottle at the dinner table. You can bring out some fun facts. Right enough of the geeky

stuff. Let's go over to the chat with Kevin now.

J

Janina Doyle 03:17

Now, do you think we should actually drink some Sauvignon Blanc? Is it Sauvignon Blanc time? Let's do this. Right, you make two fantastic Sauvignon Blancs. I have the we'll call it standard because it's made in the more standard way Sauvignon Blanc 2020. And then the slightly more off-piste way, which people may have already figured out, with a bit of wild yeast, some barrel fermentation, lees ageing, this is the wild Sauvignon, which is a 2018. So I'm going to pour myself right now, I don't know if you want to do the same. I'm going to go with, actually to be honest, should we pour them both and compare? Should we be crazy?

K

Kevin Judd 04:00

Because these wines are sort of the antithesis to each other, in many, many ways. But they're both 100% Marlborough Sauvignon Blanc but in two very, very different styles.

J

Janina Doyle 04:15

Very, very slight difference in colour, very slight. Obviously the wild is just a little bit deeper, but they're still both very pale. And if you weren't comparing, you wouldn't even notice. Okay, I'm excited. I have always adored your wines. Actually these are one of, one of the first Sauvignon Blancs I ever got to drink. When I started getting into the wine industry, I went to one of the Liberty wines portfolio tasting and I was like, oh, what are these cool labels and then I learned a lot about you and what you brought to the Sauvignon Blanc market. So, nice to come back to it again. So oh, okay. I'm drinking right, well no, I'm sniffing the standard. I keep, is standard okay, do I need to come up with another name?

K

Kevin Judd 05:01

Well, we, standard, yeah?

J

Janina Doyle 05:04

It doesn't sound as good.

K

Kevin Judd 05:05

As long as you don't call it entry level.

J

Janina Doyle 05:08

Oh god, no, the...

K

Kevin Judd 05:10

Cos then I will just have to hang up.

J

Janina Doyle 05:12

I am now sniffing the non wild Sauvignon, how's that?

K

Kevin Judd 05:17

You're sniffing Greywacke Sauvignon Blanc.

J

Janina Doyle 05:22

Okay, fine. Sorry. Thank you. You tell me off. Right!

K

Kevin Judd 05:25

Which is our interpretation of the classic Marlborough style.

J

Janina Doyle 05:30

And it is. What I like about it. You've got the gooseberry, the grass, you've got the, even a little bit of mango. So you've got exactly what you'd expect. But it's a little bit subtler. It's not, it's definitely not pungent.

K

Kevin Judd 05:47

The volumes turned down.

J

Janina Doyle 05:48

Yes, it is. And I think that a lot of people are asking for that these days. Of course, there is always a time and a place for crazy in your face Cloudy Bay. But this, it's a little bit for me, a bit more mature, a little bit more elegant, it's evolved.

K

Kevin Judd 06:05

Well, the older I get, the less I enjoy really acidic type styles of Sauvignon Blanc. I've always really loved the more sort of tropical fruit spectrum in Sauvignon Blanc and I'm not a big fan of, I mean, I think the certain amount of the sort of greener end of the spectrum is expected and very much part of the Marlborough style. Yes, we don't want to get to green, we don't want to get green bean and we don't want to get green capsicum. We don't want to get any of that sort of stuff. We don't want the veggies.

J

Janina Doyle 06:40

I don't think you are, to be honest, you get that hint of grass but for me it's that citrus, gooseberry and and really nice like that yummy ripe mango. That is what I'm getting.

K

Kevin Judd 06:51

Oh, mango is a good, is a great...I love mango.

J

Janina Doyle 06:57

Me too! What do you get, funny enough on the palate, the minerality is coming through much more. I get this like powdery taste on the finish. It's a quite nice textural wine. I still think it's very fresh. It's not weighty or heavy. But I love this like stoniness, even on the palate.

K

Kevin Judd 07:19

It's very fresh. But it has, as you say, it's got some texture and some weight.

J

Janina Doyle 07:25

Mm hmm.

K

Kevin Judd 07:25

We, you know, we're cropping, you know, way lower than the district average, in terms of tonnes per hectare with you know, we're getting ripeness. The 2020 is I think, is it 13 or 13 and a half? I can't remember.

J

Janina Doyle 07:40

This is 13 and a half.

K

Kevin Judd 07:43

Yeah. So that's right, I mean it's ripe fruit and I'm working with some nice mature vineyards, open canopies. I expect the fruit to be, sort of, a certain golden look about it when it's harvested, rather than being sort of green, bright green in a shady canopy, which is, you might get more pungency, you might get more of that sort of passionfruit hit and more acid from those, that sort of growing environment. But I prefer, I much prefer the riper end of the spectrum.

J

Janina Doyle 08:14

But you, interesting you say that. I definitely, I agree with you, because it's not too grassy, but actually on the palate, I am actually getting a little bit more passionfruit which I like, I really like. But I really, really like exactly what you've said. It's fresh, high acidity, but it's not, it's not tart, it's not zippy, it's like, too much in your, for me, everyone who's listening to this, this is before nine o'clock in the morning. I love recording with people from New Zealand, and I am drinking, this is my breakfast. And considering my palate is the most awake, it's going to be all day. It's not too intense. I think that is the thing that I'm noticing.

K

Kevin Judd 08:55

That's a really good sign.

J

Janina Doyle 08:56

Right! The fact that, it's not, it's not playing games with me at the moment, it's actually really, really soft. It's very pretty. Now I'm going to compare, I'm going to compare to the wild. Now, whilst I'm having a little sniff and a taste, how are you making the wild Sauvignon?

K

Kevin Judd 09:15

So in terms of the viticulture, there is very little difference. So we pick the fruit, it's picked at very much a similar time. It's, it's from the same pool of vineyards. We source the Sauvignon Blanc from about a dozen different sites, around the valley, and it's harvested the same way. In fact, sometimes we don't make the decision as to what is going to

become a wild Sauvignon component as, compared to a Greywacke Sauvignon Blanc component until the fruit has actually arrived. But we have got certain vineyards that we sort of, have got sort of favourites for the, to go into the wild and I guess very slightly riper fruit on average goes into the wild Sauvignon but with both wines, we're talking about a number of different batches and that go to make the wine. But the difference is, it's all about the winemaking. In this instance, it's not about the viticulture, it's about the winemaking. And the winemaking is the complete antithesis of each other. So the Greywacke Sauvignon Blanc, which we've just tasted first is what I would call modern winemaking. It's, there's cultured yeast, so we're, I only use well two yeasts. Wild yeast and a workhorse yeast called Prisse de Mousse: EC-1118. It's just a very, very basic, it's a very basic workhorse yeast that doesn't enhance anything or give too much esters so it's just a basic workhorse yeast. And it's fermented nice and cool. And largely in stainless. A little bit of it's fermented with wild yeast and in an old barrels, but it's 90% of its fermented in stainless steel, nice and cool, early bottling. It's all about capturing the, you know, the beautiful ripe fruit. And getting it into the market while it's still fresh and young and zippy. Whereas the Wild Sauvignon, we put the same juice, and we settle the juice the same way, we put the same juice into mainly old barrels, a little tiny, a little less than just under 10% new barrels, light toast, french oak. But the whole lot goes into the barrel, and we do nothing. We add nothing. We add no yeast. We just put the, we've stacked the barrels on the cellar and we carry on with harvest and get on with something else. We just leave it to, we just leave it. So the Greywacke Sauvignon Blanc tanks that we've inoculated, they're fermenting in three days, whereas the Wild Sauvignon might take two weeks to start. As the wild yeast from the vineyard gradually build up in numbers, and then they eventually start to ferment the juice.

J

Janina Doyle 11:44

Do you find that any of the ferments have ever gone wrong, when you're using wild yeast? Because of course, you know, it's doing its own thing.

K

Kevin Judd 11:50

Yeah, no, not really. Sometimes they go wrong, they go wrong by smelling exactly like an inoculated ferment, which is...

J

Janina Doyle 11:58

Oh, so not, yeah, so they go wrong by being too clean.

K

Kevin Judd 12:02

Yeah.

J

Janina Doyle 12:05

If that's the worst way to go wrong, although it might not be what you're trying to achieve. It's not that wrong.

K

Kevin Judd 12:11

Occasionally they got they got a little bit funky. But the thing with the Wild Sauvignon is you have to have patience. I mean, this is the sourdough of Marlborough Sauvignon Blanc we're talking about here. This is something that, we don't attempt to control too much at all. We, I mean, we do monitor what's going on, we do top the barrels, of course. And we do keep an eye on what's happening during, as I said, the fermentation takes quite a long time to start. And then it goes quite rapidly because we don't actually attempt to control the fermentation at all. Normally, we would do that with refrigeration, but we don't. So it ferments at whatever temperature it chooses. But it doesn't, because it's a small barrel, it doesn't get much higher than sort of low 20s. And then it starts to slow down because these wild yeasts, they've come in from the vineyard, they're not, they haven't they haven't been trained to be alcohol tolerant. They're not selected for their alcohol tolerance. As the ferment, as the alcohol increases, actually, as the alcohol increases, the type of wild yeasts that are present in the fermentation changes too, because the more alcohol tolerant, sort of *saccharomyces cerevisiae* type wine yeasts take over and do most of the alcohol conversion. But even so this, that's still not, they're not alcohol, particularly alcohol tolerant. So they tend to slow down as the fermentation progresses. And then by that stage, the cellars are cooling down, it gets pretty chilly here in winter. So the, our barrel cellars you know will get down to 10 degrees or less during the winter. So the fermentations, slow down to, they kind of grind to a halt. And usually at that stage during mid winter, there's usually a reasonable amount of residual sugars. But they haven't finished fermenting by any means. And then in the springtime, the fermentation starts to kick off again.

J

Janina Doyle 13:56

Gosh, you have to wait. So how long generally is this fermentation taking?

K

Kevin Judd 14:01

Well, usually in the springtime, they go dry. Sometimes this, they're still sort of ticking off the last few grams of residual sugar when we're taking it out just before the following harvest. This is this, is really slow fermentation. But the other thing that we were looking, in springtime, which is not that far away, we'll be checking the residual sugar on all our wild Sauvignon ferments, but we'll also be starting to monitor whether there's any malolactic activity, which is a bacterial fermentation. 99.99% of any Marlborough Sauvignon Blanc that you'll ever have drank will not have had any malolactic fermentation. So using, I mean, malolactic fermentation is quite common in Chardonnay. But it's not particularly common in the world of Marlborough Sauvignon Blanc, so.

J

Janina Doyle 14:53

Are you letting malo happen with this wild Sauvignon?

K

Kevin Judd 14:57

Yeah, we like to, we aim for somewhere around two thirds of the wine to go through malolactic.

J

Janina Doyle 15:03

Okay, and then allows them the part of the wine that hasn't, to retain that great crisp acidity as well. Is that what you're going for?

K

Kevin Judd 15:13

Yep. So the malolactic drops the acidity by a reasonable amount and gives it more weight on the pallet. It tends to the taste intensely fruity, but it gives the wine other sort of characteristics.

J

Janina Doyle 15:28

I adore this wine, it's so different. When you know it's Sauvignon and you're smelling it, you can get the aromatics and the tropical notes, but the texture and all the other flavours that you're getting, I mean, for me, it's like a pineapple that has been coated in honey and then barbecued on a grill. It's got that kind of that smoked, tropical fruit edge where it's got, oh kind of it's caramelised, like a caramelised pineapple. And it's, it's so beautiful, but yet, when I smell it, I can still get a little bit of lime and a little bit of, you know, green herbs and a touch of grass. Not much. But it's really flinty, I just, it's creamy at the same time. It's such a lovely, approachable, delicious way to taste Sauvignon Blanc and I assume this is

100% Sauvignon Blanc? You're not putting any of anything else in? No tiny percentage of Semillon or anything like that they would do in Bordeaux right?

K

Kevin Judd 16:38

No we don't have any Semillon.

J

Janina Doyle 16:41

Just checking. I don't know, does that even grow in Marlborough? Is there any Semillon growing in Marlborough?

K

Kevin Judd 16:46

There is a little bit but not much. We used to use it in the very, very early days of Cloudy Bay but we gave up because the clones that we had, the Semillon comes in various shapes and forms. The clone that we were using back then wasn't very reliable from a quality perspective. It was okay in a warm year. But we eventually gave up because it wasn't, it was never really adding anything positive to what we were trying to do.

J

Janina Doyle 17:15

Okay, yeah, no, that makes sense. So, for anyone who hasn't tried this, I love both of them. And they offer very different styles. Obviously. They're not very different in price, certainly here in the UK. So for people who want the Sauvignon Blanc 2020 without any wild yeast, well, only slight percentage of wild yeast, sorry, I'm going to undersell your beautiful Sauvignon. You can get it for roughly around £18. So anyone who wants it I've had a quick look online, Vinvm does it for £18, Robertson wine does it for £17.99. And Selfridges does it for £20. But if you buy six, you get 10% off so it's around the same price. So that's really good value for the elegance. And the beautiful subtleties I'm getting from the Sauvignon. The Wild Sauvignon is literally from Vinvm again, £21.75 or ND John wines £22.95. So you're paying four pounds more for this barrel aged wild fermented wine, that's taken you an extra year to produce. It's incredible value, it might be... I think there's a time and a place for both. And I would certainly be very happy drinking the other one. But I'm really liking the fact that this is slightly more unique. I mean, there's not, how many barrel aged Sauvignon Blancs are coming out of Marlborough, do you think?

K

Kevin Judd 18:44

There are variety of producers making what they now call the alternative styles, which is

either wild yeast or malo or barrel or whatever. But once you start producing that much variety of winemaking techniques, you end up with quite a variation of different styles. So the Wild Sauvignon we think of as being our very personal interpretation of Marlborough Sauvignon Blanc. Arguably our own version of it.

J

Janina Doyle 19:16

I like your version of it.

K

Kevin Judd 19:18

And if I could only make one Sauvignon Blanc this would be it.

J

Janina Doyle 19:21

Aahhh would it? Okay, is that something you've learned through your winemaking that you feel that it needs this slightly more natural, hands off, but also textural style, is the best style? Oh, the use of best....

K

Kevin Judd 19:34

I'm not saying it's the best. The best is the one you like the most and for me personally, it's yeah... The bank would not like it.

J

Janina Doyle 19:47

Yes, I can understand. Yeah, for having to wait so long. Now why do you think Sauvignon Blanc grows so well in Marlborough? Why is Sauvignon Blanc been the choice of grape there? I mean, It's accounts for like 85% of the grapes that grow in Marlborough, the Sauvignon Blanc, why?

K

Kevin Judd 20:06

It's just a serendipitous combination of, you know, this South Pacific maritime climate and the grape variety called Sauvignon Blanc. And Sauvignon Blanc is not the only wine that we make here that's of the quality. Chardonnay is, I say, if we could only make one Sauvignon Blanc, I'd make the wild, if I could only make one wine, it would probably be the Chardonnay.

J

Janina Doyle 20:28

Ah, interesting. So you have a secret, not so secret love affair with Chardonnay. Why do you prefer the Chardonnay?

K

Kevin Judd 20:34

Well...

J

Janina Doyle 20:36

Should I not use the word prefer? I know I'm using really bad terminology here. I'm putting you in a hole.

K

Kevin Judd 20:42

I'm just very proud of the Chardonnay for many reasons, but it's a style that's, the good ones are just world class. They're very sort of grapefruity, very sort of smoky type style. Quite different, the warmer climate style. And they age so well for so long. But the Wild Sauvignon ages very well actually, I should have said that. Give that '18 Wild Sauvignon another five years in the bottle and it will be something quite different and something really really interesting.

J

Janina Doyle 21:18

Yeah too late, mine's already open, not holding that one back.

K

Kevin Judd 21:22

When that wine that you're tasting tonight is another five years older or it will be great things. But then Pinot Gris and Riesling are, produce excellent wines in Marlborough. But Sauvignon Blanc, I think internationally has become a grape variety that people can really rely on for delivering a fruity and almost always dry style of wine. Whereas a Chardonnay can often be too oaky or too fat. Riesling can be you know, sometimes it's sweet and people get confused. But Sauvignon Blanc is just a grape variety that has just such a wide appeal and is so reliable internationally. I think that's one of the things that have added to the success.

J

Janina Doyle 22:10

Now do you have some perfect pairings with these two Sauvignon Blancs? Is there a go to for you, when you crack them open?

K Kevin Judd 22:19

Well, I think the Greywacke Sauvignon Blanc, the sort of the classic fruity style is really really well suited to really fresh food, you know fresh white fish, summery conditions...

J Janina Doyle 22:36

A nice ceviche. A seabream ceviche, with a little bit of mango, with a little bit of mango, I'm just saying.

K Kevin Judd 22:45

Anything really fresh, it's just such a delicious match. I mean, if it's a really hot day and you've got a piece of white fish, you can't find a better match than the Greywacke Sauvignon Blanc style. But if you're dealing with something that's sort of richer and creamier, so you know, so shellfish, creamy shellfish dishes and things like that, the wild Sauvignon is just perfect. But the Wild Sauvignon tends to be much more versatile in terms of wine and food matching. Because it because it's not just fruity. It's got like dried herbs and flowers and there's all sorts of different aromatics and it's the sort of wine which you can keep going back to over the course of a meal and every time you look at it, you'll see something a little bit different.

J Janina Doyle 23:30

Well, first of all, because remember, I had that smoky barbecued, what's not barbecue, it felt like it was like a pineapple that had gone on the grill. If you took some huge prawns and put them on a barbecue and then laced them in, and laced them in butter, a little bit of garlic and some fresh herbs. I mean that would be literally divine. But I also think it could handle like you said, again a roast, where I would take something like a slightly oaked Chardonnay for a roasted chicken. It would work really well. So something that is, been put in the oven and started getting that crispy skin and again loads of rosemary and loads of thyme. And all these other different herbs all over it would be fantastic right?

K Kevin Judd 24:14

I'm just wondering what's for dinner?

J

Janina Doyle 24:16

Oh, well, you're, nearly are at dinner time. For me it's just gonna, it's probably going to be some eggs or something, but for breakfast. But in terms of Sauvignon Blanc, you're growing everything in Marlborough, or sorry, making wines from Marlborough. Have you ever been tempted to look at doing any wines in any of the other regions of New Zealand?

K

Kevin Judd 24:33

Well, when I when I started Greywacke it was a blank slate. And it did cross my mind that I could do that. And then one day someone told me, pointed out to me that life was short and there's only so many things you can do and do it well. And I decided to focus entirely on Marlborough and I'm really relieved that I did now, because life is complicated enough as it is. And I make seven wines. We sell to 50 countries and we've got a team of seven people. I mean, I guess I could employ more people and make wine elsewhere. But I think the, during the Cloudy Bay days, I always believed that there was a real strength in devoting all your attention to the Marlborough. And, and I still believe that, that is, I mean, Marlborough is a superb reason for, you know climatically. We make a whole bunch of great styles of wine and I've been here almost all my working life so.

J

Janina Doyle 25:34

Yea. When you're drinking Sauvignon Blanc though, obviously examples come out of Martinborough in the Northern Island and also Hawke's Bay of course. Do you feel that they are quite stylistically different to Marlborough? You know, if somebody was explaining, was asking you how is Marlborough compared to the other regions, growing Sauvignon Blanc? Would you be able to explain a difference or would it depend on where it comes from and the winemaking?

K

Kevin Judd 26:02

It always depends to some degree on the winemaking, especially if you're talking about the you know, the more alternative styles but in general terms, the Wairarapa which is, includes Martinborough, the southern tip of the North Island, does tend to produce quite similar styles of Sauvignon Blanc to Marlborough. As does Nelson, and also in the upper north. And I think you might be in a different Island, but the latitude is not that different between the Wairarapa and Marlborough. So that's not surprising, really. If you go further north to Hawke's Bay, that, there are very few examples of Sauvignon Blanc that taste like the wines we make in this part of New Zealand. And they tend to be more, much more into the tropical fruit and less of that sort of zing. Which will certainly some people, but up

there, they tend they tend to focus their attention on other varieties, rather than...

J

Janina Doyle 27:03

Yeah, exactly.

K

Kevin Judd 27:04

In fact, a lot of Hawke's Bay producers also have a Marlborough Sauvignon Blanc in their portfolio.

J

Janina Doyle 27:10

They know where it's at.

K

Kevin Judd 27:13

Well, in the world, you know.

J

Janina Doyle 27:15

The name does help through the sales doesn't it.

K

Kevin Judd 27:19

Marlborough Sauvignon Blanc, New Zealand. It's such a powerful draw that in, particularly in the US, it's very hard to sell anything other than that from Marlborough. I mean, we should be thankful for the, is from one aspect of it is frustrating that we can't put other, our other wines in front of people because they're just, the Sauvignon Blanc thing is just such a strong combination that everything else is, sort it lives in this, in the shadow.

J

Janina Doyle 27:49

Yeah, yeah, no, I understand. And like you said, anyway, life is too short with all the amount of projects you have. And I just want to focus on one project that you have, because I feel like everyone needs to know that you're not just a one trick pony, aka just a grape man. You do the most excellent photography. So I don't know how you fit in running an incredibly successful winery with taking the most stunning photos.

K

Kevin Judd 28:20

Thats very kind. Thank you.

J

Janina Doyle 28:21

Yeah. Tell me about your photography quickly.

K

Kevin Judd 28:24

Well, photography has been going for a very long time. I was interested in photography before I was interested in wine, actually. It was literally just a hobby. I mean, I guess my father had a dark room and he did a few weddings. And when I was a youngster in England, they had a darkroom in the back of the shed.

J

Janina Doyle 28:42

Ahh It all comes out now.

K

Kevin Judd 28:43

And that all intrigued me and then at high school in Adelaide, I did photography as an elective, but I've never trained in photography, as such.

J

Janina Doyle 28:51

Well, you clearly do not need to be trained. People can go to, I've been checking out the photos on Instagram, on your account. What's your Instagram account? Remind me.

K

Kevin Judd 29:04

@greywacker

J

Janina Doyle 29:04

Greywacker! So if people go to @greywacker, they can see some of the most beautiful pictures, I saw these gorgeous pictures of the Omaka Valley. So this is, yes the Greywacker... a very good name. So the Omaka Valley where you obviously have like the Pinot Noir. There's this beautiful picture of the Richmond Rangers. Actually, it's not just one picture, there's loads, but you, there's a book out that people could check out which is

called The Landscape of New Zealand wine, right? So it's just, is that all your photography of New Zealand? I assume it's, that's what it is.

K Kevin Judd 29:40

Yeah, that's what the books, that was my second book. I did one called The colour of wine, which was just Marlborough. And then I did The Landscape of New Zealand Wine.

J Janina Doyle 29:47

Ahhhh, The colour of wine, okay, so that's the one if anyone is Marlborough focused: The colour of wine and they can get a real feel for what Marlborough looks like.

K Kevin Judd 29:57

It's out of print.

J Janina Doyle 29:59

Oh, It's out of print?

K Kevin Judd 30:02

Well I published it in 1999.

J Janina Doyle 30:06

Oh, how do we get to see those photos then? How do we, so we can feel like we're in Marlborough?

K Kevin Judd 30:11

Well, that's a good question.

J Janina Doyle 30:15

What is the best time to see Marlborough, in dusk, dawn?

K

Kevin Judd 30:19

I got an email from the Picton bookshop to say that they, a secondhand bookshop, to say that they have had a return copy so I can put people in touch with him.

J

Janina Doyle 30:26

Ah there we go. The one copy. Okay, everybody, anyone who gets there first, you can get the one copy that we know still exist. Oh dear.

K

Kevin Judd 30:34

I need to digitise that book, but I have got The Landscape of New Zealand Wine on my photography website. So you can flick through the pages of virtually thick...

J

Janina Doyle 30:46

What's it called?

K

Kevin Judd 30:46

kevinjudd.co.nz.

J

Janina Doyle 30:49

And that will have all, does that have all your photography on it? A bit!

K

Kevin Judd 30:55

Umm, not... I'm a little bit embarrassed that I built the website using Squarespace about two years ago and then I haven't loaded anything since so it's got Wine Dogs of New Zealand which I did and The Landscape of New Zealand Wine which you can flick through both those books, as well it's got a print series that I've done for a cancer study which is available and a bunch of stuff, but between the photography website and my Instagram page. And if you scroll back through some of my Facebook stuff you can get...I don't do, I don't really do wine photography anymore. I've sort have done that. I was, all my work was, is represented by Cephas picture library in London. There's about 2000 of my pictures on the Cephas picture Library website. (<https://www.cephas.com/>)

J

Janina Doyle 31:43

Okay. There we go, more places. So everyone has an idea now where to see this. So what my advice to everybody is, go and get a bottle of Greywacke, whatever you want. It doesn't have to be Sauvignon Blanc, there's even a sweet wine. There's the Pinot. There's a Pinot Gris, a Chardonnay. You, the biggest markets are US and UK, which is also my biggest listenership. But you said 50 countries, so most of you hopefully can get a bottle. Sit down, load up the internet, go to the website, get Instagram and just indulge in the photography and the wine of Kevin Judd. That's it. That's it. That's the plan. That's a weekend plan for you all. There is your tasks, your homework for the weekend.

K

Kevin Judd 32:27

The Instagram pages, there's got 150 or something portraits of winemakers. So if you want to see the photography I do these days, they're about 20 year old portraits. So you need to scroll down past that to get to the rest of them.

J

Janina Doyle 32:40

I did and then there's lovely birds, and there's other landscapes and amazing photos in America. No, I've done my research. So, Kevin, thank you... I have. Kevin, thank you so much for just giving us that little run through of the wines you make, why you make them, how you make them. Why, how, what, when?

K

Kevin Judd 32:58

And where!

J

Janina Doyle 32:59

And where! Why, when, what, how where. Thank you, Kevin, have an amazing dinner. Have an amazing evening. And I shall, you can think of me in 12 hours time when you're waking up tomorrow. And I shall be drinking these wines and enjoying them with my dinner.

K

Kevin Judd 33:15

Good on you. Thank you.

J

Janina Doyle 33:16

Have a great one. Speak to you soon. Take care. Bye.

J

Janina Doyle 33:25

So there you have it, Kevin Judd, the Sauvignon Blanc King and the photography King as well. And as we are talking photography, I'm going to cheat a little bit and take you to a photography quote that I found to finish the podcast. And this is by an American photographer called Ansel Adams. And he says:

J

Janina Doyle 33:47

"You don't make a photograph just with a camera. You bring to the act of photography or the pictures you have seen, the books you have read, the music you have heard, the people you have loved."

J

Janina Doyle 34:00

I kind of love the sound of it, it's rather romantic. He's obviously missing as well. The wines that you have drunk, but we will forgive him because certainly with Kevin's photography he definitely brings to the photography, the wines he has drunk. So thank you to all of you. I hope you've enjoyed this episode and the one before, please do make sure you've subscribed on the podcast app that you're listening to, share it with all your wine loving friends, and like, leave a comment if you can. Well, I certainly have some yummy wines to keep me going for tonight. I hope you do too. So raise my glass and until next week's episode, cheers to you.