

# CROWDED HOUSE



## 2015 SAUVIGNON BLANC

A drought summer for Marlborough resulted in low crops and fruit with excellent concentration of flavour. The 2015 wine is quintessentially Marlborough in profile with bright aromas of guava, citrus fruits, black currant and sweet crushed herbs. The palate is elegantly proportioned with lovely soft acid carrying the fruit flavours to a long, pure finish.

## GEOGRAPHICAL INDICATION

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Marlborough

## VINEYARD

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A blend of vineyards taking in the Wairau Valley and Southern Valleys subregions of Marlborough

## WINEMAKING

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Harvest commenced on March 21st and was completed on April 5th in 2015. Fruit was 100% machine picked, the juice settled and then inoculated for cool fermentation in stainless steel vessels to retain aromatic purity. The wine was allowed to develop un sulphured on lees for 6-8 weeks post fermentation to develop aromatic nuance and texture.

## ANALYSIS

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Alcohol: 12.8

Ph: 3.24

Acid: 6.9

Sugar: 1.7g/L

## CELLARING POTENTIAL

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Bright and focussed while young, this wine will drink at its freshest in its first 2 years.

## FOOD MATCH

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Enjoy with fresh seafood, Summer salads and fine Asian cuisine.