

CROWDED HOUSE

2016 SAUVIGNON BLANC



Another warm dry Summer for Marlborough ensured fruit was picked with lovely flavour, ripe soft acid and at relatively low sugar levels producing a wine packed with flavour yet maintaining a lightness and freshness that is the hallmark of Marlborough.

GEOGRAPHICAL INDICATION

100% Marlborough with 85% sourced from the Southern Valleys' sub region.

WINEMAKING

Harvest commenced on March 23rd and continued until April 10th for the 2016 Crowded House Sauvignon Blanc. A small shift in where the fruit was sourced in 2016 has resulted in a wine with a greater aromatic range than previous years and a softer, rounder palate structure. All fruit was fermented in tank with selected yeast strains, maintaining aromatic purity and capturing the essence of Marlborough. The wine was allowed to build additional interest and texture through extended lees aging post fermentation. True to its house style, the 2016 displays lovely citrus drive but is noticeable also for its stonefruit and white currant notes. The palate is quintessentially Marlborough - bright and fresh with lovely a clean acid backbone carrying the fruit flavours to a long, pure finish.

ANALYSIS

Alcohol: 12.8

Ph: 3.18

Acid: 6.9

Sugar: 1.6g/L

FOOD MATCH

Best enjoyed with good friends with fresh aromatic seafood and Summer salads