

CROWDED HOUSE

2017 SAUVIGNON BLANC

A typically warm and windy Summer set us up for a promising vintage. Then a series of irregular rain events struck through March and April necessitating swift and pragmatic harvest decisions. By doing so, the wine has maintained its house style and has a lovely freshness and vibrancy.

GEOGRAPHICAL INDICATION

100% Marlborough

WINEMAKING

The harvest period for the 2017 Crowded House Sauvignon was from the 10th to the 24th of April, with fruit predominantly sourced from the Waihopai Valley and Renwick subregions of Marlborough. All fruit was fermented in tank with selected yeast strains, maintaining aromatic purity. The wine was allowed to build additional interest and texture through extended lees aging post fermentation. True to the Crowded House style, the 2017 displays grapefruit and citrus with overlaying tropical and nectarine flavours. The palate is quintessentially Marlborough – vibrant, fresh and cleansing with a lovely precise framework carrying the fruit flavours to a long, pure finish.

ANALYSIS

Alcohol: 12.8

Ph: 3.24

Acid: 6.9

Sugar: 1.2g/L

CELLARING

At its aromatic peak through 2018 and 2019, the while will develop additional interest and richness in bottle until at least 2021.

FOOD MATCH

Best enjoyed with good friends with fresh aromatic seafood, Asian dishes and Summer salads

