

CROWDED HOUSE



2018 SAUVIGNON BLANC

Similar to 2017 in that a fantastic dry and warm start to the season was met with some indifferent wet weather close to harvest, requiring quick decision making to ensure fruit was harvested in good condition. The terrific start to the season and hot Summer ensured flavours and aromas were nevertheless very strong.

GEOGRAPHICAL INDICATION

100% Marlborough

Sourced predominantly from grower vineyards in the Fairhall, Renwick and Waihopai sub regions of Marlborough.

WINEMAKING

Clean juice was fermented in stainless steel tanks with selected yeast strains to maintain 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 2018 wine displays grapefruit and citrus with overlaying tropical and stonefruit flavours and a gentle herbaceous undercurrent. The palate is quintessentially Marlborough – vibrant, fresh and cleansing with a lovely precise framework carrying the fruit flavours to a long, pure and mouthwatering finish.

ANALYSIS

Alcohol: 12.7%

Ph: 3.31

Acid: 7.2

Sugar: 3g/L

CELLARING

At its aromatic peak for the first two years of its life, then taking on more richness and aromatic complexity.

FOOD MATCH

Perfect as an aperitif in its youth, the wine will match with fresh seafood, aromatic dishes, grilled vegetables and salads.