

CROWDED HOUSE

2021 SAUVIGNON BLANC



The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being down across the region. Summer was dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity.

Mineral stone, freshly squeezed lime juice, orange blossom and wild mint create intriguing aromatics, while the palate is soft on entry; vibrant and refreshing flavours of passionfruit and lemongrass carry through to a satisfying and lengthy finish.

GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified with Sustainable Winegrowers New Zealand. Fruit for the 2021 Crowded House Sauvignon Blanc is sourced from three different sub-regions across Marlborough - Lower Wairau (56%), Central Wairau Valley (40%), Southern Valleys (4%). The individual and unique sites help create the best regional expression from Marlborough's exceptional 2021 vintage.

WINEMAKING

Fruit was harvested and gently crushed and pressed, freshly pressed juice was clarified before fermenting long and slow at cool temperatures to retain the vibrant fruit profile from the 2021 vintage.

ANALYSIS

Alcohol: 13%
pH: 3.21
Acid: 7.2
Sugar: 2.4g/L

CELLARING

Enjoy over the next 2 years or more when cellared correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.