

CROWDED HOUSE

2024 MARLBOROUGH SAUVIGNON BLANC

REGION

100% Marlborough, New Zealand.

SUB REGIONS

The fruit for Crowded House is from sustainable vineyards in the Wairau Valley of Marlborough. These sites are expressive of 'classic' Marlborough Sauvignon, where the industry first began. Sauvignon as variety loves the relatively fertile and free draining soils that bask in sunshine throughout summer.

WINEMAKING

A truly remarkable growing season that was marked by dry weather. A late season frost and a cooler start to the flowering period in December created conditions for low-yields across much of the region. As an average our estate and grower blocks were 25-30% down, with a surprising number of Sauvignon vineyards yielding single digits. Pristinely clean fruit on the vine with smaller than usual bunches had Marlborough vintners quietly brimming with excitement.

With no disease pressure, and the driest summer in Marlborough for over 90 years harvest started on the 13th of March and was more of a sprint than a marathon, with the last block coming in on the 30th of March. The earliest and quickest harvest in many years. The wine displays the season very well, with excellent flavour intensity and plush mid-palate fruit weight. A great expression of Sauvignon from a fantastic vintage.

TASTING NOTE

Classically Marlborough, the first swirl has aromas of zesty lime, sweet pea and freshly cut passionfruit. Well balanced, with flavours of Liberty apple, white nectarine and a dash of sweet herbs, that flow with minerality to a rounded and soft finish.

ALCOHOL 13.5%

SUSTAINABILITY

Sustainable Winegrowing New Zealand is widely recognised as a world-leading sustainability programme and was one of the first to be established in the international wine sector.

