



2025 SAUVIGNON BLANC

WINEMAKER COMMENTS

The 2025 season got off to an enthusiastic early start. October and November were unseasonably warm, with temperatures reaching 30 degrees celcius. December then delivered cool, grey and drizzly weather slowing development on the vine. While the weather was unseasonal, so were the overly abundant yields across Marlborough. Fruit thinning was required over all vineyards, to ensure balance and to give fruit the best chance to ripen without the pressure of disease. The yield adjustments paid off, with ripe, clean fruit coming into the winery.

A fresh, crisp, and inviting Sauvignon Blanc that captures the classic Marlborough style. The aromatics offer gooseberry, citrus, tropical notes and subtle herbal flashes. It's light bodied, and refreshing with crisp acidity and a clean finish that has us reaching for another glass. **Matt Ward**

WINEMAKING

Individual blocks were harvested by machine over 4 weeks, commencing on the 13th of March. Fruit is transported straight to the winery, gently pressed over 2.5 hours and cold settled. After 2-3 days clear juice is racked and fermented in stainless steel tanks with a selected yeast at cool temperatures. The wines are then racked soon after ferment to capture the fresh flavours of the season. The blend is assembled in early June for a late June bottling.

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand
Central and Lower Wairau Valleys, with a small portion of Southern Valleys fruit. Certified with Sustainable Winegrowing New Zealand.



VINEYARDS

The fruit is sourced mostly from grower vineyards in the Wairau Valley. The free draining alluvial soils work well with Sauvignon Blanc for creating a 'classic' style. A number of these vineyards have been with Crowded House for more than a decade. A small portion of fruit comes from the richer clay soils of the Southern Valleys to add weight in the mid-palate.

ANALYSIS

Alcohol	13%
pH	3.21
Acid	7.0g/L
Sugar	1.7g/L

CELLARING POTENTIAL

5 years when cellared correctly.

FOOD MATCH

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