

CROWDED HOUSE

2020 SAUVIGNON BLANC



The 2019/2020 season will be one to remember for a number of reasons. Spring started out with mixed weather – cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set. Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. Those warm days and cool nights help to express the unique fruit profile of Marlborough with fresh, juicy acidity to match.

Quintessentially Marlborough, the wine is strikingly vibrant with aromatics of lime zest, kiwifruit, orange blossom and a subtle note of rockmelon. The palate is soft and rich initially, then carried by juicy acidity to a long refreshing finish.

GEOGRAPHICAL INDICATION

The fruit for the 2020 Crowded House Sauvignon Blanc is sourced from six different vineyards in the central and lower Wairau plain and the Southern Valleys to give the best regional expression Marlborough has to offer. VB Premium, Fairhall (33%), Linford, Central Wairau (22%), Valley East Estate, Lower Wairau (14%), Murphy vineyard, Lower Wairau (11%), Bond vineyard, Renwick (10%), Sound of White, Waihopai Valley (10%)

WINEMAKING

All the fruit was harvested between the 24th of March and the 11th of April and 100% fermented in stainless steel.

ANALYSIS

Alcohol: 12.8%

Ph: 3.18

Acid: 7.4

Sugar: 2.6g/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.