

CROWDED HOUSE

2019 SAUVIGNON BLANC

What a pleasure (and relief!) to have a dry Summer and weather friendly, spread-out harvest window following the wet spells and urgency of both 2017 and 2018.

A cool 10 days at flowering in late November 2018 resulted in smaller than average bunches and then a record dry over Summer meant that berry size also remained small. These 2 factors combined to ensure fruit at harvest was concentrated and powerful, with ripe, gentle acidity and flavours favouring citrus, stonefruit and tropical notes with less herbaceous character. I'm sure the wines will present pleasant drinking from the word 'go.'

GEOGRAPHICAL INDICATION

100% Marlborough. Sourced from our own Waihopai Valley vineyard along with grower blocks predominantly in the Central Wairau, Fairhall and Renwick districts.

WINEMAKING

True to the Crowded House style, the 2019 wine displays grapefruit and citrus notes with overlaying tropical and stonefruit flavours and a gentle herbaceous undercurrent. The palate is quintessentially Marlborough and captures the concentration of the vintage – strikingly vibrant with a full, rich mouthfeel and elegant, integrated acidity ensuring the flavours carry on and on. If ever there was a year to let the fruit shine, this was the year. Winemaking was therefore very simple with stainless steel tank fermentation used throughout.

ANALYSIS

Alcohol: 12.8%

Ph: 3.25

Acid: 6.4

Sugar: 1.9g/L

CELLARING

At its aromatic peak for the first two years of its life. The gentle acidity ensures early drinking will be a pleasure.

FOOD MATCH

Perfect as an aperitif in its youth, the wine will match with fresh seafood, aromatic dishes such as herb and lemon roasted chicken, grilled vegetables and salads

