CROWDED HOUSE



2022 MARLBOROUGH SAUVIGNON BLANC

Crowded House Sauvignon Blanc is a beautifully crisp, dry Marlborough Sauvignon Blanc - providing unbelievable value for money!

REGION

100% Marlborough, New Zealand.

SUB REGIONS

The fruit is sourced from 9 separate vineyards across the Central, Lower Wairau and Southern Valleys of Marlborough.

WINEMAKING KEY POINTS

The 21/22 season began with repleneshing rain which broke a three-year drought. The warm and wet winter continued into spring, bringing lush growth to the vines, perfect flowering and an abundance of fruit. January was warm and dry. February saw a significant rain event, slowing ripening and retaining acids. March was near perfect with only a few days of evening rain. Fruit had concentration of flavour and vibrancy.

Harvested on the 6th of April, picked over 3-4 weeks and fermented separately to allow site expression. A slow, cool fermentation captures fruit purity, provides some tension/restraint in the wine and then is racked off it's yeast lees to retain freshness and vibrancy.

TASTING NOTE

An intentionally restrained mineral core is layered with ripe citrus, flashes of tropical fruit and crushed thyme. The palate is vibrant with white nectarine, passionfruit coulis, and wraps up classically crisp and refreshing in true Marlborough style.

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.

SUSTAINABLE NEW ZEALAND WINEGROWING

At Crowded House we craft outstanding wine whilst helping the natural environment, local businesses and communities involved to thrive.