

2026 SAUVIGNON BLANC

WINEMAKER COMMENTS

The 2026 season awoke early and continued at pace from September through to December, with unseasonably warm days. Frosts were barely a concern, and it was notably dry — intensified by the nor'west winds that whip through the valleys. This continued through to late December, when a **period of welcome rain replenished the vines and parched landscape.**
The season slowed and settled weather returned from late summer through autumn. This allowed for a slower ripening period, with fruit harvested from mid-March to early April. The hot start and cool, measured finish have shaped a wine to savour now and into the future.
The 2026 Crowded House Sauvignon Blanc delivers classic Marlborough freshness, with sweet herbs, fresh-cut greens, ripe citrus and tropical notes on the nose. The palate is juicy and expressive, showing ripe mandarin, white peach and golden kiwifruit, carried by lovely texture to a satisfying, moreish finish. **Matt Ward**

WINEMAKING

Winemaking for Crowded House is relatively straightforward: blocks are harvested and kept separate in the winery where possible. Juice is cold-settled for a few days in stainless steel, then the clear juice is inoculated with a select yeast that favours vineyard expression over aromatic manipulation. A long, slow ferment captures all the wonderful aromas and flavours. The blend is made in the winery throughout June before bottling in early July — an approach that delivers an elegant, expressive style of Marlborough Sauvignon Blanc.

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.

SUSTAINABLE
NEW ZEALAND
WINEGROWING

VINEYARDS

60% of the fruit is sourced from grower vineyards in the central and lower Wairau Valley, sites chosen for their role in creating Crowded House's classic style — several have supplied the wine for more than a decade. The remaining 40% comes from growers in the Southern Valleys and Awatere Valley, cooler sites that are more subtle aromatically, delivering minerality over intensity and adding weight and length to the palate.

ANALYSIS

Alcohol	13.5%
pH	3.3
Acid	6.7/L
Sugar	1.7g/L

CELLARING POTENTIAL

Best enjoyed in its youth through to 2028.

FOOD MATCH

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