



COMPOSITION:
100% Sauvignon Blanc

APPELLATION:
Marlborough, New Zealand

HARVEST DATE: April 2014

TA: 7.3g/L

pH: 3.30

RS: 5.5g/L

ALCOHOL: 12.5%

2014 Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

CRAFT

These grapes were selected from valley and hillside vineyards in Marlborough's Wairau Valley and the neighbouring Awatere Valley. Fast draining, alluvial loams over stoney subsoils in these valleys provide ideal growing conditions for our Sauvignon Blanc. Individual blocks were targeted for their strengths and overall contribution to the blend. The vines ranged in age, up to 15 years, bringing a mix of youthful vigour and depth of flavour.

The grapes were pressed immediately after harvest with minimal skin contact (1-3 hours). Each block was kept separate throughout the various stages of the winemaking process. Extended fermentations of about three weeks were carried out with a selection of yeasts chosen for retaining the bright, lifted fruit character of the fruit hanging on the vine. When all tanks had completed fermentation, they were proportionately blended, fined, stabilised, and bottled.

All these factors have resulted in the plethora of fruit flavours, crisp acidity, and complexity of this stunning wine. Ready for immediate enjoyment.

LOOK

Lovely pale yellow.

SMELL

With the crack of the cap, unleash the unexpected as an array of delicious aromas leap from the glass. Tropical melon and pineapple, passionfruit, and lifted citrus tempt your senses.

TASTE

A mouthfilling wine packed with fruit sweetness balanced by mouth-watering acidity and a fresh, zesty, lingering finish.

EAT

Perfect for all occasions, particularly delicious with fresh oysters, asparagus, lobster, or summer salads.

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