

## Marlborough Sauvignon Blanc 2018

### Marlborough, New Zealand



Grape Varieties **100% Sauvignon Blanc**

Winemaker **Anthony Walkenhorst**

Closure **Screwcap**

ABV **13%**

Residual Sugar **4g/L**

Acidity **7.55g/L**

Wine pH **3.36**

Bottle Sizes **37.5cl, 75cl**

Notes **Sustainable**

### PRODUCER

Kim Crawford Wines was established in late 1996, when Kim launched a range made from fruit grown in the South Island. Kim sold the company to Constellation in 2005 and has since handed the winemaking reins over to the Constellation winemaking team. Despite Kim no longer being involved with these wines, the current winemakers continue the classic Kim Crawford philosophy and style. Control over grape supply has always been essential for Kim Crawford Wines and they now have the largest vineyard resource in Marlborough of any wine company, across the greatest breadth of sub-regions, ensuring consistent quality and style. For that consistency, and success over the past 20 years, Wine Enthusiast magazine USA recognised Kim Crawford as their "New World Winery of the Year 2016".

### VINEYARDS

Kim Crawford have access to probably the widest selection of Marlborough vineyards, for blending their distinctive, award-winning Sauvignon Blanc. 120 wines are included in the blend, from all over Marlborough. In 2018 the makeup was approximately 70% Wairau/Waihopai, 30% Awatere/Blind River. Their new Merrifields vineyards in Blind River were a significant contributor to the blend, confirming Blind River's growing reputation as "Rapaura in the south".

### VINTAGE

Spring was wet and mild with no frost in any of the vineyards. Summer temperatures stepped up with December being the second warmest on record, while January saw the highest temperatures since records began. By February it was looking like an early harvest, with superb flowering conditions and a sizeable crop necessitating thinning in almost all vineyards. However, two ex-tropical cyclones brought considerable rainfall in February. Harvest started mid-March with grapes at a good level of physiological ripeness but needing careful hand-sorting to eliminate botrytis. Despite the rain, fruit was able to hang on the vine to achieve very good ripeness levels.

### VINIFICATION

The grapes were destemmed and then gently pressed upon arrival at the winery and underwent three hours of skin contact. Each block was fermented individually in stainless-steel tanks, at controlled temperatures (10-15°C) to capture the characteristics of each vineyard parcel. Fruit from the Wairau Valley, provided the classic passion fruit and grapefruit aromas. The remaining grapes from the Awatere Valley, contributed to the lemon, lime and fresh herbal notes. The wine is bottled under screwcap to ensure the freshness of the Sauvignon Blanc is retained.

### TASTING NOTES

This Sauvignon Blanc has tropical fruit aromas of pineapple and mango, along with lifted citrus notes and crushed herbs that dominate the nose. The wine has juicy acidity, with plenty of palate weight and length. Ripe, tropical fruit flavours of passion fruit, melon and grapefruit linger on the persistent finish.

### AWARDS

Sommelier Wine Awards 2019, Gold