Kim Crawford,

`Spitfire` Small Parcels Marlborough Sauvignon Blanc 2023

Marlborough, New Zealand



Grape Varieties	**100% Sauvignon Blanc**
Winemaker	**Dave Edmonds**
Closure	**Stelvin Lux**
ABV	**12.5%**
Residual Sugar	**2g/L**
Acidity	**7.6g/L**
Wine pH	**3.24**
Bottle Sizes	**75cl**

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

The Small Parcels 'Spitfire' Sauvignon Blanc takes its name from a famous site in Marlborough that was used as an air force base during WWII, before being planted with vines that were destined for early vintages of this wine. In 2023, fruit was sourced from the Kiritata Vineyard. The soils are heavy silts that provide a large, healthy vine canopy, and the six-year-old vines are trained to Vertical Shoot Position (VSP).

VINTAGE

The weather of the 2023 vintage allowed the vines to ripen with no pressure of disease, maintaining optimal flavours and quality. A perfect vintage for the small parcels style.

VINIFICATION

Upon arrival at the winery, the fruit was crushed, and the juice was drained and pressed straight away. Fermentation was slow and cool, with a selected yeast to accentuate the fruit profile. Only the best grapes from the vineyard were selected for the Small Parcels bottling.

TASTING NOTES

This is an intense Sauvignon Blanc with lifted aromatics of tropical fruit that lead into a range of complex flavours, including distinct mineral and flinty notes. The palate launches a concentrated burst of ripe tropical fruits and grapefruit which are backed by crisp acidity leading to a long, lingering finish.