Kim Crawford,

Marlborough Sauvignon Blanc 2024

Marlborough, New Zealand



Grape Varieties	**100% Sauvignon Blanc**
Winemaker	**Dave Edmonds**
Closure	**Screwcap**
ABV	**13.5%**
Residual Sugar	**3.5g/L**
Acidity	**7.1g/L**
Wine pH	**3.26**
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

Kim Crawford have access to one of the widest selections of Marlborough vineyards for blending their distinctive, award-winning Sauvignon Blanc. 250 wines from all over Marlborough are tasted before the blend is selected. In 2021, key parcels in the final blend came from six vineyards in the Wairau Valley, the Awatere Valley and the Southern Valley, all of which delivered outstanding fruit with unique flavour profiles. Soils are predominately alluvial silts and clay.

VINTAGE

The 2024 vintage in Marlborough was exceptional. Favourable weather conditions throughout the growing season allowed the grapes to ripen perfectly, free from disease pressure. This resulted in wines with excellent flavour intensity and depth.

VINIFICATION

Upon arrival at the winery the fruit was crushed and pressed, and the juice was clarified as quickly as possible. Fermentation was slow and cool, utilising a variety of selected yeast to express the grapes character.

TASTING NOTES

This Sauvignon Blanc is pale straw with lemon hues. Lifted aromas of passion fruit and guava dominate the nose, along with notes of citrus and crushed herbs and an underlying wet stone minerality. The wine has vibrant acidity, with plenty of palate weight and length. Ripe, tropical fruit flavours of passion fruit, melon and grapefruit linger on the persistent finish.