



COMPOSITION:
100% Sauvignon Blanc

APPELLATION:
Marlborough, New Zealand

HARVEST DATE:
March/April 2018

TA: 7.55g/L

pH: 3.36

RS: 4.0g/L

ALCOHOL: 13.0%

2018 SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

KIM CRAWFORD

Kim Crawford is one of New Zealand's most exciting and innovative wine producers. Kim Crawford Wines started out in a small Auckland cottage in New Zealand. Since its launch in 1996, the label has gained critical acclaim around the globe. We do things unconventionally, take risks, start things, and welcome different.

BACKGROUND

Kim Crawford produces one of Marlborough's benchmark Sauvignon Blancs and has been named in the "Wine Spectator Top 100" four times. A perennial favourite enjoyed by the glass in restaurants, it has also been named in the "2017 Wine & Spirits Restaurant Top 10" Sauvignon Blanc category. The secret to Kim Crawford's success is serious attention to detail in the vineyards and winery, with a special focus on sustainable practices, individual vineyard block harvesting, and small lot fermentation.

CRAFT

Grapes were individually harvested from our vineyard blocks in subregions throughout Marlborough and destemmed in the field before being gently pressed and fermented. To retain the character of each subregion and block and use them to the best advantage, each block was handled individually to capture the special characteristics of the vineyard parcel. Grapes from Wairau Valley provided classic passion fruit and grapefruit aromas, while grapes from the Awatere Valley and Southern Valley contributed lemon, lime, and fresh herbs. When combined, these individual parcels deliver the potpourri of aromas, and dense concentration of flavours that characterize Kim Crawford's signature Sauvignon Blanc style.

LOOK

Pale yellow.

SMELL

Tropical fruits of pineapple and mango with intense citrus notes of lemon and grapefruit and a zesty concentration. Underlying herbal notes show as wet stone minerality.

TASTE

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

EAT

Perfect for all occasions, particularly delicious with fresh seafood and vegetables.