

CROWDED HOUSE

2023 MARLBOROUGH SAUVIGNON BLANC

REGION

100% Marlborough, New Zealand.

SUB REGIONS

Sourced from sustainable vineyards in the central and lower Wairau Valleys of Marlborough. These sites are expressive of 'classic' Marlborough Sauvignon, where the industry first began.

WINEMAKING

There is a quiet air of confidence around the quality of the 2023 wines. Yields were average or slightly below, which is always a trigger for increased quality.

We had more Growing Degree Days than '20, '21 and '22, but also more rainfall in the earlier part of the season than the past three years. Vine growth and ripening was delayed by almost two weeks, and it was the latest start date in almost a decade. The majority of Sauvignon was harvested in April which hasn't happened in many moons. With the extra time on the vine and clear skies through harvest, fruit was clean, brilliantly ripe with lush flavours and Marlborough acidity to match.

Harvested on the 6th of April, picked over 3-4 weeks and fermented separately to allow site expression. A slow, cool fermentation captures fruit purity, provides some tension/restraint in the wine and then is racked off its yeast lees to retain freshness and vibrancy.

TASTING NOTE

Classically Marlborough, the first swirl has aromas of zesty lime, sweet pea and freshly cut passionfruit. Well balanced, with flavours of Liberty apple, white nectarine and a dash of sweet herbs, that flow with minerality to a rounded and soft finish.

SUSTAINABILITY

Sustainable Winegrowing New Zealand is widely recognised as a world-leading sustainability programme and was one of the first to be established in the international wine sector.

