



LET'S START
SOMETHING

kimcrawfordwines.com

WINEMAKER'S NOTES:

2009 MARLBOROUGH SAUVIGNON BLANC



VINIFICATION

These grapes were selected from a number of vineyards throughout the Marlborough region. Individual blocks were targeted for their strengths and overall contribution to the blend.

The grapes were machine harvested in the cool of the evening and overnight to preserve flavours. Each block was kept separate throughout the various stages of the winemaking process. Fermentations were carried out at cool temperatures and when all tanks had completed ferment they were proportionately blended, fined, stabilised and bottled.

All these factors have resulted in the plethora of fruit flavours, power and complexity of this stunning wine.

COLOUR

Pale green.

NOSE

A bouquet of citrus and tropical fruits backed by characteristic herbaceous notes that Marlborough Sauvignon Blanc is famous for.

PALATE

An exuberant wine brimming with flavours of pineapple and stonefruit with a hint of herbaceousness. The finish is fresh and zesty.

CELLARING

This wine will continue to develop over time.

FOOD MATCH

Good to drink with anyone at anytime. Ideally suited to fresh oysters, asparagus dishes or summer salads.

HARVEST DATE:

April 2009

VINEYARDS:

Marlborough,
New Zealand

VARIETIES:

Sauvignon Blanc

HARVEST ANALYSIS:

PH: 3.2 g/l average
TA: 10.5 g/l average
Brix: 21.7 average

WINE ANALYSIS:

PH: 3.35
TA: 7.5 g/l
Alc: 12.98% vol
RS: 3.4 g/l