



2022 *Sauvignon Blanc*

MARLBOROUGH, NEW ZEALAND

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. 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 flavors that characterize Kim Crawford's signature Sauvignon Blanc style.

LOOK: Pale straw.

SMELL: Tropical aromas of passion fruit and citrus with underlying herbal notes that 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.

CELLAR: Enjoy now, or within one to three years, with confidence.

KIM CRAWFORD. MAKE IT *Amazing*

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COMPOSITION:

96.5% Sauvignon Blanc,
3.5% Other Varietals

APPELLATION:

Marlborough, New Zealand

HARVEST DATE: March 2022

TA: 7.8g/L

pH: 3.42

RS: 3.9g/L

ALCOHOL: 12%