



2025 PINOT GRIS

HAWKE'S BAY, 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: We are excited about the quality and flavours from 2025. The fruit set post-flowering and the hard work of our viticulture team resulted in bumper, healthy crops as anticipated, while maintaining characteristic aroma and flavours across all varieties.

Stephen Bradley, Head of Viticulture for Constellation Brands NZ, notes, "This year we have the luxury of choosing the very best fruit parcels for V25 following a light and warm vintage last year."

CRAFT: The grapes were harvested between March 10th and 16th, using machine harvesting, allowing for swift collection at optimal ripeness. Gentle pressing preserved the delicate flavours, and the juice was clarified to enhance aromatic purity. Fermentation took place in stainless steel tanks at low temperatures, using carefully selected yeast strains. After fermentation, the wine was promptly racked off its lees and blended to maintain freshness and varietal character.

LOOK: Pale straw.

AROMA: Enticing aromas of juicy pear, rock melon and subtle floral notes, create an aromatic profile that is expressive and elegant.

TASTE: Juicy fruit flavours, of nashi pear and ripe melon are balanced by soft notes of vanilla and spice. The mouthfeel is smooth with great length on the finish.

PAIRINGS: Fresh seafood like oysters, ceviche, and salmon, salads, and mild cheeses.



APPELLATION: Hawke's Bay, New Zealand

HARVEST DATE: 10th - 16th March, 2025

TA: 5.9 g/L

ALC: 13%