



SMALL PARCELS

2025 PINOT NOIR CENTRAL OTAGO

Kim Crawford is one of New Zealand's most exciting and innovative wine producers. Since its launch in 1996, the label has gained critical acclaim around the globe. Our Small Parcels are micro-cuvées representing the very best of what New Zealand's pristine, cool-climate vineyards can produce.

VINTAGE

2025 was a stunning year for Central Otago. The grapes were harvested in perfect condition with optimal ripeness, resulting in fruit with great concentration of flavour.

CRAFTSMANSHIP

Sourced from the School House and Blue Mine vineyards in Bendigo, Central Otago, this fruit was hand-picked and cold-soaked on skins for 4–6 days. Fermentation occurred between 15–25°C over 10–14 days, followed by an extended time on skins to build complexity and structure. The best free-run parcels were selected for blending and matured in oak for 10 months (25% new French). Each barrel was individually tasted, with only the most exceptional barrels ultimately selected for the Kim Crawford Small Parcels collection.

AROMA

Enticing aromas of ripe plum, blackberry and raspberry are layered with notes of clove, anise and charred vanilla bean, complemented by warm, toasty oak and subtle hints of violet, wild thyme and rosemary flower.

TASTE

The palate is defined by earthy, savoury complexity, with concentrated boysenberry and plum through the mid-palate. Layers of baking spice and well-integrated oak contribute warmth and depth, while fine, silky tannins create a rounded mouthfeel, complemented by nuanced dried herb notes.

FOOD MATCHING SUGGESTIONS

An incredibly versatile wine that complements a wide range of dishes. Beautifully suited to roasted red meats, winter vegetables and rich sauces, or alongside poached pears with vanilla ice-cream and ginger biscuit crumble.

Please enjoy our wines responsibly.



COMPOSITION

100% Pinot Noir

APPELLATION

Central Otago, New Zealand

VINEYARD

School House and Blue Mine in Bendigo

TA: 6.12 pH: 3.59 ALC % 14.45%