



SMALL PARCELS

2026 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.

SMALL PARCELS

Small Parcels are micro-cuvées representing the very best of what New Zealand's pristine, cool-climate vineyards can produce.

VINTAGE:

The 2026 vintage in Marlborough saw favourable weather patterns that contributed to excellent fruit quality and robust yields across varieties. During the ripening season, the combination of warm, dry conditions and healthy canopies produced fruit with excellent concentration, flavour, and balance. Kim Crawford Small Parcels Sauvignon Blanc is a compelling expression of the 2026 vintage, a wine of exceptional elegance and intensity.

VINEYARD INFORMATION:

Sourced from the Upper Wairau Valley, Kim Crawford Small Parcels Sauvignon Blanc is crafted from fruit grown in deep alluvial soils and river stone terraces. The drier climate, warm winds and cool nights promote even ripening and intense flavour development, hallmarks of outstanding Marlborough Sauvignon Blanc.

[KIMCRAWFORDWINES.COM](https://www.kimcrawfordwines.com)

Please enjoy our wines responsibly.

CRAFTSMANSHIP:

The grapes were machine harvested from mid to late March at peak maturity. Gentle pressing preserved delicate flavours, while juice clarification highlighted tropical aromas. Fermentation with selected yeasts in cool stainless steel tanks captured Marlborough's vibrant character. Post-fermentation, the wine was racked off lees and carefully monitored to maintain freshness and varietal purity.

COLOUR:

Pale lemon green.

AROMA:

A complex bouquet of passionfruit and ripe mango, interwoven with fresh herbal notes. Hints of wet stone minerality and delicate flinty spice add further depth and sophistication, enriching the aromatic profile.

PALATE:

This Sauvignon Blanc delivers incredible concentration and complexity, with vibrant tropical fruit flavours supported by precise acidity and a distinct stony minerality. Together, they create balance and energy throughout, leading to a long, elegant and memorable finish.

FOOD MATCHING SUGGESTIONS:

Perfect with fresh oysters, sashimi, grilled seafood, roasted chicken, goat cheese, and herb-infused dishes.



COMPOSITION:

100% Marlborough Sauvignon Blanc

APPELLATION:

Marlborough, New Zealand

VINEYARDS:

Upper Wairau Valley

TA: 6.74

pH: 3.2

RS: 3.3

ALC %: 12.5%