

The CROSSINGS

Marlborough Sauvignon Blanc 2007 Awatere Valley, Marlborough, New Zealand

The Story of The Crossings

The Marlborough region, at the north eastern corner of the South Island of New Zealand is recognised throughout the world as the source of stunning cool climate wines. With vineyards established in 1996, The Crossings is one of a small group of pioneering Awatere Valley winegrowers.

Recognised as a distinct sub-region of Marlborough, the Awatere Valley's low vigour soils and dry climate produce grapes with intense fruit flavours, infused with a delightful minerality. We take our name from the location of the ford used by early settlers to cross the fast flowing Awatere River. The river forms a pristine southern boundary to our three vineyards, Medway, Willow Flat and Brackenfield Estate. Our passion is to produce truly stunning wines, with energy, skill and determination. We take our inspiration from the outstanding natural beauty of the land and have an abiding commitment to sustainability, which infuses every aspect of our craft.

Viticulture / Winemaking

Captured in this year's wine is the driving clarity and varietal character that first brought Marlborough Sauvignon Blanc acclaim and attention. The 2007 is a vivid illustration of Marlborough's rhythm of climate, soils and vine.

Cooler weather around flowering resulted in a reduced crop allowing terrific flavour intensity in the berries. After a cooler January and February the March weeks prior to harvest were very warm setting in place the flavours that had gradually accumulated over summer. Warm, sunny days of moderate heat poised by cooler overnight temperatures have endowed the wine with a tension hallmark to Marlborough. Contrasting the broader palate of the previous year's wines, 2007 Sauvignon Blanc benefits from riper characters achieved at lower sugar levels.

Anchored in the terraces of the Awatere River are our principal Sauvignon Blanc vineyards, Willow Flat and Brackenfield. Each of these terraces imparts subtly different flavours to the grapes and were harvested and fermented separately, then blended to produce a wine that truly reflects the natural characters of The Crossings' Awatere Valley vineyards.

We take special care to ensure the newly harvested fruit travels the short distance from vineyard to winery quickly in order to preserve the fresh, concentrated natural characters. After fermentation and three months ageing on yeast lees the individual vineyard components were finally blended, resulting in this delicious, mouth-filling wine, laden with flavours of gooseberry, passionfruit, grapefruit and melon, backed with a refined mineral character, so typical of the special Awatere Valley.

Tasting notes

Colour: Bright with a pale yellow/green hue.
Bouquet: Powerful aromas of passion fruit and tropical notes
Palate: Melon and stone fruit flavours are underpinned on a complex palate by a zesty acidity and the classic Awatere flinty mineral spine.
Food Matching: Fresh shell-fish and chilled summer soups and salads.

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mass selected clones	Titrateable Acid	7.6g/l
Harvested	26 th March – 20 th April 2007	pH	3.06
Oak treatment	Nil	Residual Sugar	3.7g/l
Alc/Vol	13.5%	Cellaring	Now - 2012



For more information visit
www.thecrossings.co.nz