

The CROSSINGS

Marlborough Sauvignon Blanc 2008
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

Anchored in the banks of the vigorous and unspoiled Awatere River our trio of estate owned, and well established vineyards, all contributed fruit to this year's wine. Each site imparts a subtly different nuance to the distinct character of the wine.

At the outset the growing season was hampered by cool and occasionally wet weather. Budding under these conditions the vines responded with bunch numbers some twenty percent below the previous vintage. Delivering as Marlborough so often does, fine and sunny days materialised to work their magic on the fledgling vines. Making for a successful flowering and fruit set these warm days endowed the bunches with a healthy count of fleshy berries.

The superb vintage can be attributed to a range of weather factors throughout the season. Boasting long, dry days 2008 was warmer than both 2007 and Marlborough's long term average. Crucially rainfall was also well below the long term average. Cool overnight temperatures maintained balance and focus in the berries. Hallmark to Marlborough this factor ensures intensity and a fine feel to the wine

Optimum ripeness with ideal varietal flavour was easily reached as the harvest commenced in mid March as the excellent weather continued. We gathered some of the our best quality Sauvignon Blanc fruit ever. Self sufficient in harvesting and vinification we captured this terrific fruit character through cool fermentation and small select components fermented, with indigenous yeasts, in French oak barriques.

Tasting notes

Colour: Bright with a fresh softly green hue.
Bouquet: Subtle yet exotic notes of white peach and pink grapefruit, compliment gooseberry and passionfruit aromas.
Palate: Lifted stone fruit and citrus is framed by a finely textured palate and zesty acidity with a classic Awatere flinty mineral background
Food Matching: Baked whole fish, couscous and fresh tasty salads

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mass selected clones	Titrateable Acid	7.2g/l
Harvested	21 st March – 14 th April 2008	pH	3.28
Oak treatment	2% fermented in a mix of new and older French oak barriques	Residual Sugar	3.5g/l
Alc/Vol	13.0%	Cellaring	Now - 2011



For more information visit
www.thecrossings.co.nz