

# The CROSSINGS

## Marlborough Pinot Noir 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

The Awatere Valley was again blessed with a superb vintage in 2007. Early season frosts reduced the crop size, a low yield is crucial for full flavoured Pinot Noir. The all important month of March was the warmest of the season, allowing the berries to develop to their full potential. Gradually it became clear these challenges had brought terrific personality to the fruit. Very low rainfall during the ripening allowed the small berries to become very concentrated. After warm days the cool nights preserved the acidity in the berries ensuring finesse in the wine. Solely estate grown The Crossings Pinot Noir comprises of fruit sourced primarily from the Medway and Willow Flat vineyards.

Having the essential elements for complexity and character the fruit required winemaking care to extract the flavouring and structural compounds in just the right balance. This process started with a pre-fermentation maceration to enhance the varietal character. Filling the juice with an abundance of delicate aromas, this took place before the primary fermentation. Regular cap-plunging; pushing the solids into the fermenting wine, provided a plush base and rounded tannins to the wine. Aged separately, in French oak barriques, the vineyard batches sat on lees before being assembled as the finished wine.

### Tasting note

Our Pinot Noir is generous but always elegant in style. This year the deeper, darker notes and rich texture compliment a striking varietal profile of baked cherry and soft violet. The season has given us a wine of great character and layered fragrance running through this persistent wine from beginning to end. While complimenting each other already the fine fruit and tannins will gradually becoming one with bottle maturity. Enjoy young with sweet, tasty lamb or rich grilled pork chops.

### Vintage Information

<b>Winemaker</b>	Matthew Mitchell	<b>Viticulturist</b>	John van der Linden
<b>Clone</b>	Am 10/5, Dijon clones 113, 114, 115, 667, 777, UCD clone 5 (Pommard)	<b>Titrateable Acid</b>	6.2g/l
<b>Harvested</b>	27 <sup>th</sup> March to 18 <sup>th</sup> April 2007	<b>pH</b>	3.49
<b>Oak treatment</b>	8 months in French oak barriques, 25% were new	<b>Residual Sugar</b>	dry <2 g/l
<b>Alc/Vol</b>	13.5%	<b>Cellaring</b>	Now - 2011



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