

The CROSSINGS

Marlborough Pinot Noir 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

Pinot Noir is many things at once, complex in the vineyard and an evolving and delightfully detailed wine in the glass. We never take such beauty for granted though, this wonderful variety relies on sun and sky to weave its magic. The 2008 is one of our best Pinot Noir wines to date with the Medway and Willow Flat vineyards again the fruit source. Each passing vintage coaxes greater depth and character from the fruit, as the vines mature we learn a little more each year. Early season weather during budding was cooler than usual giving us a reduced bunch count allowing the vines to focus their energies on this smaller crop. Flowering and the subsequent 'fruit set' - the transition from flowers to fledgling berries - took place over a superb December. Many fine, sunny days saw the berries develop beautifully

The individual vineyard blocks were harvested in the cool of the early morning and the fruit completely de-stemmed into small open top fermentation tanks. Yeast strains, chosen for their ability to enhance the varietal characters of cool climate Pinot Noir were introduced to initiate fermentation. Once in barrel the new wine underwent a complete malo-lactic fermentation and monthly lees stirring to help moderate tannin structures and refine the palate texture.

Tasting Note

Anchored in an elegant structure, the tannins sit alongside a mid-palate boasting a supple and very intense core of fruit. Aromatically the nose shows delicate red berry fruits while taking in violet and forest floor nuances before finishing with an infusion of darker cherry notes. High toned fruit forms a gateway into a revealing palate and very persistent finish. The palate is rich and unusually mouth filling for an Awatere wine while retaining the taut structure and minerality that typifies the sub region's fruit. Enjoy with lamb loin or seared tuna as the wine unfurls and opens for hours in the glass...

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Am 10/5, Dijon clones 113, 114, 115, 667, 777, UCD clone 5 (Pommard)	Titrateable Acid	6.2g/l
Harvested	31 st March to 26 th April 2008	pH	3.45
Oak treatment	7 months in French oak barriques, 25% new	Residual Sugar	dry <2 g/l
Alc/Vol	13.0%	Cellaring	Now - 2014



For more information visit
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