

The CROSSINGS

Marlborough Sauvignon Blanc 2009 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

As one of the Awatere Valley's ground breaking wineries our estate owned vineyards are not only superbly located but are now very well established. Nestled along the northern banks of the Awatere River our trio of vineyards while individual in character share qualities that make for some of Marlborough's most expressive and intense Sauvignon Blanc.

The 2009 season allowed our vines to produce some of the best fruit we've harvested to date. A frost free spring and clear weather during flowering gave us a healthy berry count per bunch. These crop levels were in synch with the rhythm of our vineyards and soils which we carefully manage for good health and balance

We enjoyed fine, dry weather during the eight week lead up to harvest and though sugar levels rose steadily, the acid flavour had the major sensory impact. To determine the optimum harvest date our winemakers tasted the berries daily until they felt the flavours and acid definition were just right. Fully self sufficient our winery sits alongside our vineyards enabling complete flexibility. The individual vineyard batches were then fermented at the cooler end of the yeast's temperature tolerance. Along with flavour preservation the yeasts when mildly stressed produce additional flavour dimension and mouth-feel. Post fermentation the new wine rested for eight to twelve weeks on fine yeast lees prior to fining and preparation of the final blend for bottling.

Tasting notes

Colour: Vibrant with a crisp and subtle green hue.
Bouquet: Dried herb and gunflint compliment gooseberry, passionfruit and pungent grassy aromas.
Palate: Lime zest and white floral notes are framed by a structured yet supple mid palate. Mouth-watering acidity with the Awatere's signature mineral background complete the persistent finish.
Food Matching: Panfried calamari with coriander served with sourdough bread.

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mass selected clones	Titrateable Acid	6.9 g/l
Harvested	31 st March – 25 th April 2009	pH	3.18
Oak treatment	2% fermented in a mix of new and older French oak barriques	Residual Sugar	4.5 g/L
Alc/Vol	13.0%	Cellaring	Now - 2012



For more information visit
www.thecrossings.co.nz