

The CROSSINGS

'Medway Selection' Marlborough Unoaked Chardonnay 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

Deep in the Awatere Valley lies the Medway, one of our three startling single vineyards. Sitting against a curve in the vigorous Awatere River and more than 16 miles from the Pacific Ocean, this unique site boasts intense fruit giving our Unoaked Chardonnay such character and purity. The natural features defining the Medway include a climate influenced by the steep hills in both directions. With the highest elevation of our vineyards at 656ft above sea level the climate is almost continental.

The Medway ripens Chardonnay very gradually, maintaining an elegant seam of acidity in the wine. Lighter soils and relatively low fertility help restrain vigour; endowing the wine with an intensity enhanced by our practice of low yields and sustainable vineyard management.

Warmer and drier than the 2007 season, 2008 was a lower yielding year with 20% fewer bunches. In style the 2008 wine is broad and supple characterized by vibrant tropical fruit, underpinned by a fine fresh acidity. The wine consists of fruit of four different clones: Mendoza, Dijon 95 and UCD Clones 6 and 15.

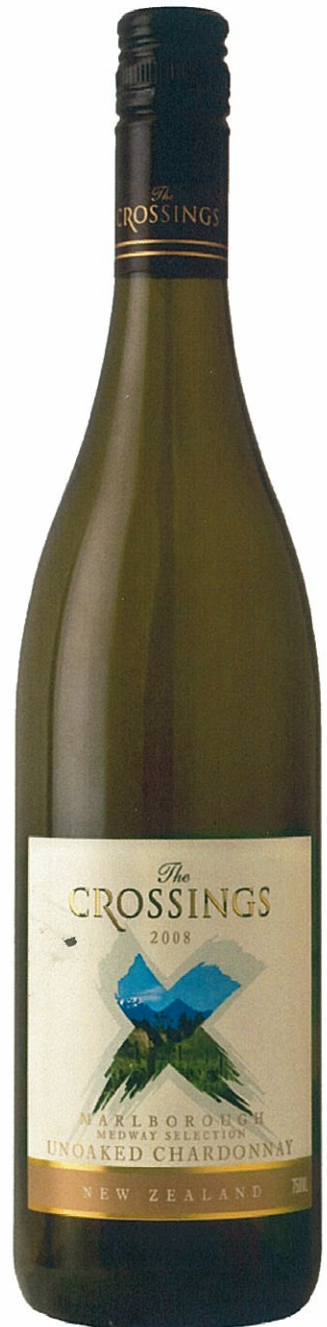
After harvesting in the morning cool and gentle pressing the juice was rough settled before its long cool fermentation to retain fruit freshness and enhance aromatics. Older French oak barriques complimented stainless steel vessels. A variety of yeast strains were used to add complexity and mouthfeel. Malolactic fermentation was allowed on a quarter of the wine, softening and integrating the palate. The new wine remained unsulphured on full lees with regular stirring until the blend was assembled in the spring for an early bottling.

Tasting notes

Colour: Bright pale yellow.
Bouquet: Lifted aromas of white peaches fused with citrus notes.
Palate: Elegant and mouth-watering this wine showcases cool-climate Chardonnay highlighted by white peach notes and infused with a fine minerality of stone and flint; signature to the Awatere Valley

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mendoza, Dijon Clone 95, UCD Clones 15 and 6	Titrateable Acid	5.63g/l
Harvested	16 th April 2008	pH	3.40
Oak treatment	Nil	Residual Sugar	Dry
Alc/Vol	13.5%	Cellaring	Now - 2014



For more information visit
www.thecrossings.co.nz