

The CROSSINGS

Unoaked Chardonnay 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

The vineyards fanning out from the dramatic and fast flowing Awatere River are not just picturesque but range in soil type and elevation. Of our trio of estate-owned vineyards the Medway best expresses the Awatere's driving purity and delightful tension of fruit texture and zesty acidity in white wines. At 200 metres (656ft) above sea level, with low-yielding shingly river terrace soils, the Medway is perfectly suited as the source of our Unoaked Chardonnay.

Marlborough boasts an enviable set of climactic conditions, this high sunshine and moderate temperature environment takes on a fantastic dimension in the best seasons such as 2009. The season began as the vines emerged from the winter hibernation they enjoy in the Medway's almost continental setting. Evident in the quality of this year's wine the long autumn allowed a very gradual flavour development of the bunches. Known to viticulturalists as 'hang time' this final period on the vine, in harvest lead up, makes all the difference. Ranging from 23-25 brix the fruit was fully mature but not over ripe. The weather was so dry and clear we had the luxury of gathering the fruit as each block reached optimum maturity. This also allowed very carefully handling of the bunches during their short journey to the winery a stone's throw away.

The aim of our winemaking approach to Chardonnay is to allow the parcels to express themselves beautifully while working to maintain a fine balance between mid-palate texture and a refreshing crispness. After gentle pressing the juice was naturally settled for clarity before its transfer to tanks for fermentation with both selected and 'wild' yeasts. Cool fermentation captures and locks in the heart of this noble variety's character. Regular lees-stirring enhanced mouthfeel before an early bottling to preserve the effusive beauty of this Chardonnay.

Tasting notes

Colour: Soft pale yellow with attractive green hints
Bouquet: White peach and citrus against a background of subtle minerals.
Palate: Moreish with crisp, juicy acidity. A cool-climate Chardonnay infused with the fine Awatere Valley signature flinty notes.

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mendoza, Dijon clone 95, UCD Clones 6 & 15	Titrateable Acid	6.83
Harvested	Between 21 March & 24 April 2009	pH	3.58
Oak treatment	Stainless steel tank fermented	Residual Sugar	2.67g/l
Alc/Vol	13.5%	Cellaring	Now until 2014



For more information visit
www.thecrossings.co.nz

