

The CROSSINGS

Sauvignon Blanc 2010
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 a pioneering Awatere Valley winegrower we're blessed with a stunning trio of single vineyards. Etched into the northern banks of the dramatic Awatere River each of our vineyards have personalities of their very own. All of these sites thrived under the dry skies of the superb 2010 vintage, this year's wine includes fruit from all three vineyards.

The earlier stage of the growing season was unusually cold before a clear change in fortune as the summer opened with blue skies and warm days. This fine weather became absolutely perfect for the vine flowering and was the beginning of a terrific summer and long autumn. A winemaker's dream these conditions enabled harvesting decisions to be made purely on flavour analysis without any weather pressures. The quality and character of this season's wine is amplified by the winemaking team's decisions around the picking dates and blending of the many different blocks within the vineyards. Each block performed very well, unhurried over the long, dry summer. The wine mirrors this flavour expression we tasted in the fruit.

With the exception of a tiny 1.5% proportion fermented in older barriques the juice was fermented in tank at the coldest temperatures possible. Once the batches were fermented the new wine was allowed a long settling period to integrate before a gentle filtration ahead of an early bottling to capture every last flavour nuance

Tasting notes

Colour: Vivid with an eyecatchingly subtle green hue.
Bouquet: Dried cut grass with herb and stoneflint compliment passionfruit and pungent citrusy aromas.
Palate: Opens with a wonderfully vibrant freshness, developing floral and peachy aromas. Ripe zesty citrus flavours build through the succulent juicy acidity and signature minerality of the long finish.
Food Matching: Roasted asparagus with goat's cheese and honey.

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mass selected clones	Titrateable Acid	6.9 g/l
Harvested	29 th March – 19 th April 2010	pH	3.23
Oak treatment	1.5% fermented in a mix of new and older French oak barriques	Residual Sugar	3.15 g/L
Alc/Vol	13.5%	Cellaring	Now – 2013



For more information visit
www.thecrossings.co.nz

