

The CROSSINGS

AWATERE VALLEY · MARLBOROUGH



AWATERE VALLEY, MARLBOROUGH, NEW ZEALAND

Beneath the towering peak of Mt. Tapuae-o-Uenuku, where early settlers crossed the fast-flowing Awatere River, our three distinct riverside vineyards produce wines of intense varietal character and vibrant acidity.

Sustainably grown in the premium sub-region of the Awatere Valley, The Crossings range of wines are a pure and elegant expression of Marlborough.

THE CROSSINGS PINOT GRIS 2019

Tasting Note

The Crossings Pinot Gris 2019 is brimming with concentrated notes of ripe pear, quince and honeysuckle, with underlying spicy aromas. The palate is luscious and generous showing wonderful balance between fruit and acidity with a long dry finish. Enjoy with poultry and mushroom dishes such as creamy pasta with porcini.

Viticulture & Winemaking

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further rain until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness. This resulted in Pinot Gris that is focused, with lifted aromatics and a beautiful concentrated mouthfeel..

Carefully selected Pinot Gris blocks were harvested, destemmed and gently pressed. The free run juice was separated from the pressings into stainless steel tanks and left to settle for 72 hours. The clear juice was then racked to stainless steel tanks and fermented using yeast strains selected to suit the wines lifted aromatic characters. The wine was then blended, stabilised and filtered prior to bottling.

HARVEST DATES

25th March – 2nd April

VINEYARDS

Awatere Valley

Alc: 13.0%

Titrateable Acid: 5.5 g/l

pH: 3.47

Residual Sugar: 3.0 g/l

Vegan Friendly

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