

The CROSSINGS

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 NOIR 2018

TASTING NOTE

This expressive Pinot Noir has heady aromas of cassis and violets, with a warming cigar box spice. Ripe berry fruit flavours combine with savoury notes on the palate to produce a wine that is elegant, yet structured. Enjoy with dishes such as lamb rack, roast pork or duck breast.

VITICULTURE & WINEMAKING

The 2018 growing season in the Awatere Valley started out warm and dry, resulting in even flowering and ultimately balanced vines. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated throughout the growing season. These warmer conditions also meant vintage started around two weeks earlier than the previous year. Our Pinot Noir was harvested in excellent condition and the resulting wine shows the wonderful hallmarks that the Awatere Valley is known for – lifted fruit flavours in the dark berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

At the winery, each parcel of Pinot Noir was handled individually to emphasise the unique characteristics of each vineyard block. The parcels were cold macerated for five days before being warmed and inoculated with selected yeasts. A fast, hot fermentation followed with daily hand plunging to craft a wine with elegance and balance. The parcels were then gently pressed off, with a portion going to a mixture of new and older French oak barriques to undergo malolactic fermentation. After 9 months of aging the wine was blended, stabilised and filtered prior to bottling.

HARVEST DATES: 26th March – 5th April 2018

VINEYARDS: Awatere Valley

ALC: 13% | TITRATABLE ACID: 4.9

PH: 3.60 | RESIDUAL SUGAR: 1.2 g/l



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