

# *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 SAUVIGNON BLANC 2019

### Tasting Note

The Crossings Sauvignon Blanc 2019 is an elegant and fresh style wine, with tropical fruit flavours and hints of citrus. The palate is filled with pure fruit flavours, nicely balanced with a crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns and fish.

### 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 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. The resulting wine is showcases wonderful hallmarks that Awatere vineyards are known for – highly aromatic fruit flavours, with underlying purity and minerality.

The grapes were harvested in ideal condition, picking the terraced blocks at the point of optimum flavour development. Parcel of grapes from our Willowflat, Medway and Brackenfield Vineyards (Awatere Valley) were picked and fermented separately, allowing us to enhance varietal character using carefully selected yeast strains. A long, cool fermentation took place, followed by blending, stabilisation and filtering prior to bottling.

### HARVEST DATES

18<sup>th</sup> March – 28<sup>th</sup> March

### VINEYARDS

Willowflat, Medway and Brackenfield Vineyards (Awatere Valley)

Alc: 13.0%

Titrateable Acid: 6.7 g/l

pH: 3.17

Residual Sugar: 3.6 g/l

Vegan Friendly

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