

The CROSSINGS

AWATERE VALLEY



AWATERE VALLEY, MARLBOROUGH, NEW ZEALAND

Beneath the towering peak of Mt. Tapuae-o-Uenuku, where early settlers crossed the fast-flowing Awatere River, our 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 WILD SAUVIGNON BLANC 2020

The Crossings 'Wild' Sauvignon Blanc represents the wilds of the Awatere Valley, where extreme growing conditions match the rugged terrain of Marlborough, New Zealand. Sourced from our Brackenfield vineyard, right next to the Awatere River, the site is the most inland and experiences extreme diurnal shifts that can soar to 40°C during the day and close to zero overnight. It's the wildest block on our vineyard!

The resulting wine showcases the wonderful hallmarks that Awatere vineyards are known for – highly aromatic fruit flavours, with underlying purity and minerality. Intense ripe green tropical fruits and herbal notes provide varietal expression, along with captivating complexity from undergoing natural fermentation in French Oak. The palate excites with layers of tropical fruit and subtle oak, leading to a finish with texture, weight, and refreshing mineral acidity.

VITICULTURE & WINEMAKING

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

The grapes were harvested in ideal condition, picking the terraced blocks at the point of optimum concentration and balance. Small parcels of grapes from our Brackenfield Vineyards (Awatere Valley) were fermented separately utilising wild yeast found in the vineyard. The wine was then left on ferment lees for ten months in French oak, with lees suspension every two weeks for increased weight and complexity. A long, cool fermentation took place, followed by blending, stabilisation and filtering prior to bottling.

HARVEST DATES

30th March 2020

VINEYARDS

Brackenfield Vineyard (Awatere Valley)

Alc: 13.0%

Titrateable Acid: 5.6 g/l

pH: 3.15

Residual Sugar: 2.5 g/l

Vegan Friendly

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