

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 WILD SAUVIGNON BLANC 2016

TASTING NOTE

The Crossing 'Wild' Sauvignon Blanc is a wine of texture, weight and funk! The flinty smoky characters on the nose highlight the hands-off approach taken to the fermentation management, with underlying stone fruit notes providing purity and varietal expression. The palate reveals ripe nectarine, mineral acidity and great texture and weight. Enjoy with seafood bisque.

VITICULTURE & WINEMAKING

The 2016 growing season was warm and dry, with cool nights - perfect conditions for growing Sauvignon Blanc. We harvested the grapes on the 16th and 17th of April from our Willowflat Vineyard when the flavours were right.

The fruit was harvested, pressed then cold settled for a brief 24 hours. The juice was racked with some light solids to ferment naturally in a 1000L French oak oval and a selection of older French oak barriques. Post primary fermentation the oval and the barrels were stirred twice a week. The wine went through partial malolactic fermentation. After 8 months of maturation, the wines were blended, stabilised (no finings) and filtered pre bottling

HARVEST DATES: 16th and 17th April 2016

VINEYARDS: Awatere Valley

ALC: 13.5% | TITRATABLE ACID: 5.5 g/l

PH: 3.42 | RESIDUAL SUGAR: 1.3 g/l