

The CROSSINGS

Sauvignon Blanc 2011

Awatere Valley, Marlborough, New Zealand

The Story of The Crossings

The Marlborough region, at the north eastern corner of the South Island of New Zealand is recognised throughout the world as the source of stunning cool climate wines. With vineyards established in 1996, The Crossings is one of a small group of pioneering Awatere Valley winegrowers.

Recognised as a distinct sub-region of Marlborough, the Awatere Valley's low vigour soils and dry climate produce grapes with intense fruit flavours, infused with a delightful minerality. We take our name from the location of the ford used by early settlers to cross the fast flowing Awatere River. The river forms a pristine southern boundary to our three vineyards, Medway, Willow Flat and Brackenfield Estate. Our passion is to produce truly stunning wines, with energy, skill and determination. We take our inspiration from the outstanding natural beauty of the land and have an abiding commitment to sustainability, which infuses every aspect of our craft.

Viticulture / Winemaking

As a frontier Awatere Valley winegrower our stunning trio of single vineyards lie at the heart of our identity and wine style. Nestled along the northern banks of the breathtaking Awatere River each of our vineyards brings its own dimension to each year's wine.

Good weather and average temperatures saw budburst open the season typically early. The fine days continued to warm up through November and December allowing the flowering to complete amid wonderful summer conditions. As the vineyard's growth cycle progressed it became clear that the elements of an excellent vintage were being set in place. The warmth and dryness of January and February ripened the fruit beautifully with harvest commencing in the Willow Flat Vineyard on March 28th. The harvest of all three vineyards was completed over a busy fortnight.

Harvest timing decisions and refinement of our fermentation techniques this year have allowed us to achieve our goal of combining elegant characteristics alongside the more overt flavours we see in some vintages. An increased proportion of the very special Medway Vineyard fruit has enhanced the wine's intensity and texture. Winemaking was centered on retaining the vintage's plump fruitiness underpinned by lovely acids and the distinct mineral signature of the Awatere Valley.

Tasting notes

Colour: Shimmers with an attractive yet subtle green and gold hue.
Bouquet: Grapefruit with cut grass, dried herb and stoneflint compliment passionfruit and pungent citrusy aromas.
Palate: Soft gooseberry notes against a wonderfully vibrant intensity leads onto a ripe and nicely textured mid-palate. Lime zest nuances spring from the mouth-watering acidity and signature minerality of the plate and very persistent finish.
Food Matching: Freshly crumbed fish fillets and Caesar salad with a tangy dressing.

Vintage Information

Winemaker	Matthew Mitchell	Viticulturist	John van der Linden
Clone	Mass selected clone(1), Clones 316, 317, 5385, 2413	Titrateable Acid	7.5 g/l
Harvested	28 th March – 13 th April 2011	pH	3.14
Oak treatment	1.5% fermented in a mix of new and older French oak barriques	Residual Sugar	3.31 g/L
Alc/Vol	13.0%	Cellaring	Now – 2014



For more information visit
www.thecrossings.co.nz

