

The CROSSINGS

LOCATION IS EVERYTHING.



PINOT NOIR 2009

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 recognized 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. Recognized as a distinct sub-region of Marlborough, the Awatere Valley's low vigor soils and dry climate produce grapes with intense fruit flavors, 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

With each passing vintage we learn a little more about our vineyards as the vines age and speak to us through the wine. Reflecting the different mesoclimates of the Awatere Valley two of our estate owned vineyards were the key source for this Pinot Noir. Not far from the coast the Willowflat Vineyard enjoys warm ocean currents while it's stablemate the Medway, lying thirty kilometres inland and almost 656 feet higher in altitude, shows more continental characteristics with classic river terrace soils. Planted to different strains of Pinot Noir known as clones, the two sites exhibit very different personalities. The Willowflat shows balanced and fragrant red fruit while the Medway boasts great structure with darker cherry and blueberry notes. The real magic of matching clones to vineyards shines in the wine, when the components are married as the final blend. 2009 was a rewarding season that gave us superb Pinot Noir, one of our best wines to date. Almost frost free during spring and the flowering the weather was at its best for the season's final eight weeks. The ripe healthy bunches we harvested were treated as separate parcels to emphasize their personalities. This year spontaneous primary fermentations added complexity, complimented by the harmonizing effects of a natural and gradual malolactic-fermentation. After their time in barrel the wines were egg white fined before bottling.



TASTING NOTES

Color	Resplendent ruby red hue through to the core of the wine.
Bouquet	Finely poised aromas of red cherry, spice, raspberry and gentle smokiness.
Palate	Vibrantly intense with a full rich and silky mid-palate. Very persistent finish.
Food Pairing	South Island lamb shoulder, with beetroot chutney and new potatoes.

For more information visit www.thecrossings.co.nz



VINTAGE INFORMATION

Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Clone	Am 10/5, Dijon clones 113, 114, 115, 667, 777, UCD clone 5 (Pommard)
Titrateable Acid	5.7 g/L
Harvested	Between April 1 & April 23 2009

pH	3.75
Treatment	French oak barriques for 9 months, 26% of which were new and 23% of which were one year old oak
Residual Sugar	2.5 g/L
Alc/Vol	13.0%
Cellaring	Four to six years