

The CROSSINGS

LOCATION IS EVERYTHING.

SAUVIGNON BLANC 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

As one of the Awatere Valley's ground breaking wineries our estate owned vineyards are not only superbly located but are now very well established. Nestled along the northern banks of the Awatere River our trio of vineyards while individual in character share qualities that make for some of Marlborough's most expressive and intense Sauvignon Blanc. The 2009 season allowed our vines to produce some of the best fruit we've harvested to date. A frost free spring and clear weather during flowering gave us a healthy berry count per bunch. These crop levels were in synch with the rhythm of our vineyards and soils which we carefully manage for good health and balance. We enjoyed fine, dry weather during the eight week lead up to harvest and though sugar levels rose steadily, the acid flavor had the major sensory impact. To determine the optimum harvest date our winemakers tasted the berries daily until they felt the flavors and acid definition were just right. Fully self sufficient our winery sits alongside our vineyards enabling complete flexibility. The individual vineyard batches were then fermented at the cooler end of the yeast's temperature tolerance. Along with flavor preservation the yeasts when mildly stressed produce additional flavor dimension and mouth-feel. Post fermentation the new wine rested for eight to twelve weeks on fine yeast lees prior to fining and preparation of the final blend for bottling.

For more information visit
www.thecrossings.co.nz

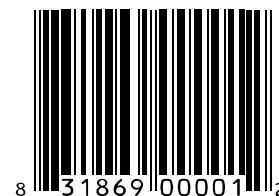
TASTING NOTES

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|--------------|---|
| Color | Vibrant with a crisp and subtle green hue |
| Bouquet | Dried herb and gunflint compliment gooseberry, passionfruit and pungent grassy aromas |
| Palate | Lime zest and white floral notes are framed by a structured yet supple mid palate Mouth-watering acidity with the Awatere's signature mineral background complete the persistent finish |
| Food Pairing | Panfried calamari with coriander served with sourdough bread |



8 31869 00801 8

375 mL



8 31869 00001 2

750 mL

VINTAGE INFORMATION

| | |
|------------------|----------------------------------|
| Winemaker | Matthew Mitchell |
| Viticulturist | John van der Linden |
| Clone | Mass selected clones |
| Titrateable Acid | 6.9 g/L |
| Harvested | Between March 31 & April 25 2009 |

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|----------------|---|
| pH | 3.58 |
| Oak Treatment | 2% fermented in a mix of new and older French Oak barriques |
| Residual Sugar | 2.67g/L |
| Alc/Vol | 13.5% |
| Cellaring | Now until 2014 |