

The CROSSINGS

LOCATION IS EVERYTHING.

PINOT NOIR 2010

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

Our superbly situated vineyards have given us a succession of excellent Pinot Noirs over a number of vintages. From each of these wines we've gained greater insight into the personality of both the vineyards and the clones planted to them. This combination lies at the heart of our journey to craft strikingly memorable Pinot Noir. With beautifully varietal aromatics and a fine poise 2010 is our best Pinot to date. Reflecting the mesoclimates of the Awatere Valley the 2010 is based primarily on the Medway and Willowflat vineyards. Each of these sites contribute not just their own aromatic characters but also differing structural elements, giving a complete wine when combined. Willowflat Vineyard, planted to 'Dijon' clones, enjoys warm ocean currents and is known for lifted strawberry and red fruit nuances while the Medway, further inland and almost 200 metres higher in altitude, sees more continental influences. Planted to clone 10/5 its depth and substance are brought alive by black cherry and blueberry notes. After an almost perfect flowering the vines enjoyed a warm, dry summer which continued into April. This superb autumn allowed extended hang time integrating the structure and bringing the wine an elegant dimension. Handled individually the vineyard batches were fermented utilising cold soak and differing macerations to capture the character of each. Once fermented the new wines were run to oak with the barrels warmed to encourage the malolactic fermentation.

TASTING NOTES

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| Color | Deep red with a fine yet striking ruby hue. |
| Bouquet | Baked cherry against soft spice, raspberry and a very gentle fungal note. |
| Palate | Captivating with a full, balanced, seamless mid-palate and sustained finish. |
| Food Pairing | South Island lamb racks or tasty antipasto platters. |

For more information visit
www.thecrossingswines.com



VINTAGE INFORMATION

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| Winemaker | Matthew Mitchell | pH | 3.69 |
| Viticulturist | John van der Linden | Treatment | French oak barriques for 9-12 months, 35% of which were new & 35% of which were one year old oak |
| Clone | Am 10/5, Dijon clones 113, 114, 115, 667, 777, UCD clone 5 (Pommard) | Residual Sugar | 0.1 g/L |
| Titrateable Acid | 6.4 g/L | Alc/Vol | 14.0% |
| Harvested | Between 19 th & 4 th May 2010 | Cellaring | Five to six years |