

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 SAUVIGNON BLANC 2018

TASTING NOTE

The Crossings Sauvignon Blanc 2018 is an elegant and fresh style wine, with tropical fruit flavours and hints of citrus. The palate is filled with pure fruit flavours, nicely balanced with a crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns and fish.

VITICULTURE & WINEMAKING

The growing season in the Awatere Valley started out warm and dry, resulting in even flowering and ultimately balanced vines. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated throughout the growing season. These warmer conditions also meant vintage started around two weeks earlier than the previous year, with fruit that was full of flavour, naturally balanced acidity and lovely weight.

The grapes were harvested over a two week period, picking each block at the point of optimum flavour development. This year's wine is made from fruit sourced from two of our Awatere Valley vineyards; Willowflat and Brackenfield. Each parcel was picked and fermented separately, allowing us to enhance varietal character using carefully selected yeast strains. A long, cool fermentation took place, followed by blending, stabilisation and filtering prior to bottling.

HARVEST DATES: 21st March – 6th April

VINEYARDS: Willowflat and Brackenfield (Awatere Valley)

ALC: 13.0% | TITRATABLE ACID: 7.46

PH: 3.37 | RESIDUAL SUGAR: 3.5 g/l