

The CROSSINGS

NEW ZEALAND | MARLBOROUGH



SAUVIGNON BLANC 2023

The Crossings is an elegant expression of Marlborough Sauvignon Blanc. New Zealand sun, cool nights, and sustainably grown grapes produce wines of intense varietal character and vibrant acidity.

Enjoy the refreshing taste of crossing to the purest side of New Zealand.

TASTING NOTE

The 2023 Crossings Sauvignon Blanc radiates purity of site. This wine has an enticing with vibrant nose, with fresh herbs, passionfruit and mandarin aromas.

The palate is brimming with pure fruit and bright fresh acidity that leads into a complex and mineral finish.

Enjoy with both fresh and cooked seafood dishes such as classic fish and chips, fresh oysters and bbq prawns.

VITICULTURE & WINEMAKING

Marlborough experienced rather high rainfall during the growing season, resulting in high moisture levels throughout the vineyard. Dewy mornings combined with good crops created a sense of nervousness heading into vintage. However, the weather remained stable, which meant we could pick our fruit when desired and the concentration and health of the fruit was outstanding.

The resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for - highly concentrated flavours, with underlying purity and minerality.

The grapes were harvested in ideal condition, picking at the point of optimum flavour development. Parcel of grapes were picked and fermented separately, allowing us to enhance varietal character using carefully selected yeast strains. A long, cool fermentation took place to retain purity of flavours. The wine was then blended, stabilised and filtered prior to bottling.

HARVEST DATES

26th March – 13th April 2023

VINEYARDS

Marlborough (Awatere Valley and Wairau Valley)

ALCOHOL %
12.5

TITRATABLE ACID
7.57 g/l

pH
3.26

RESIDUAL SUGAR
4 g/l

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VEGAN
FRIENDLY

