



CROSSROADS

Destination Series Marlborough Sauvignon Blanc 2005

Crossroads Winery and Vineyard sits in the winegrowing district of Fernhill in Hawke's Bay. A boutique winery founded in 1990 that has rapidly gained a reputation for producing elegant wines of high quality and consistency.

WINEMAKING / VITICULTURE

Marlborough is New Zealand's most significant wine growing region; both in size and international renown. Plentiful sunshine tempered by cool nights with a long growing season are the primary elements which enrich Marlborough wines with a spirited and distinct regionality. The Marlborough wine style is best showcased in Sauvignon Blanc, the white wine for which New Zealand is now famous.

Crossroads Sauvignon Blanc is made up of fruit sourced entirely from our own Marlborough vineyards and managed by our viticultural team. Sitting in the acclaimed Wairau Valley, the forty acre Terrace Road block boasts a base of river gravels beneath silt loams. Noted for intense Sauvignon Blanc this soil type features prominently at Terrace Road.

The Waihopai and the Wairau are the Marlborough district's major watercourses. At their confluence lies a one hundred acre block, a prime site wholly company owned. Not only a key source of Sauvignon Blanc; but also the vineyard chosen to establish plantings of a now proven clone of Sauvignon Blanc, planted on the most suitable rootstocks. This ability to shape viticulture and wine profile is central to our philosophy of vineyard ownership.

Gently crushed and pressed to minimise skin contact, the resulting juice was settled overnight at cool temperatures with the aim of taking clean clear juice to ferment. The juice was then inoculated with cultured yeast selected for its varietal characteristic enhancing abilities. 100% cool fermentation in stainless steel tanks and early bottling ensures maximum retention of that unmistakable Marlborough Sauvignon identity.

WINEMAKERS COMMENTS

We see clear varietal purity in the aromatic profile. Although restrained, nuances of elderflower, gooseberry and crushed lime compliment a classic, regional herbaceousness. Ripe fruit, delivered at ideal crop levels, emboldens this year's Sauvignon Blanc with a textural substance; framed by the crisp, palate cleansing acidity so true to our inland Marlborough vineyards. Enjoy on release and over the approaching summer, as a distinct aperitif. Our Sauvignon Blanc partners well with a range of cosmopolitan dishes.

For more information visit <http://www.crossroadswinery.co.nz>



VINTAGE INFORMATION

Vintage	2005
Region	Marlborough, NZ
Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Clone	Predominantly MS
Harvested	13 – 18 th April 2005
Oak Treatment	Nil
Alc/Vol	13.0%
Titrateable Acid	8.9g/l
PH	3.31
Residual sugar	5.0g/l
Cellaring	now – 2008



Matthew Mitchell, Winemaker