



# CROSSROADS

## HAWKES BAY

### Destination Series Hawkes Bay Chardonnay 2003

*Crossroads Winery and Vineyard sits in the winegrowing district of Fernhill in Hawkes Bay. A boutique winery founded in 1990 that has rapidly gained a reputation for producing elegant wines of high quality and consistency. Located on the east coast of the North Island of New Zealand, Hawkes Bay is traditionally a leading wine producing area with a record of making wine of the highest quality for over 100 years. Its five rivers and significant protecting mountain range to the west provide a consistent water supply and climate. Stony, free-draining soils and sunny climate result in full fruit style wines*

#### WINEMAKING / VITICULTURE

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The significant feature of the 2002/2003 growing season was a series of devastating spring frosts that reduced the wineries intake by as much as 70%. As a direct result of these frosts only 400 cases of the 2003 Chardonnay was made.

Fruit for this wine was harvested at Ohiti Estate. The soils at this vineyard are characterised by thin silt and sandy loams over deep river gravels. They have low to medium fertility, good aeration, are free draining and have a low water holding capacity. These soil characteristics are highly desirable as they allow the viticulturist to control vine vigour to keep the vine growth in balance and thus focus the vines energy into the fruit ripening process.

Machine harvested Chardonnay fruit was completely destemmed and gently crushed / pressed to facilitate a rapid separation of the juice from the skins and seeds. The resulting juice was settled overnight at cool temperatures before being racked clean to a variety of French oak barriques, 40% of which were new. Inoculated with a Burgundian yeast strain the ferments were allowed to proceed at warmer temperatures to promote complexity in the final blend. Following fermentation the wine was aged on full lees (the spent yeast sediment) for eight months with monthly battonage (stirring) of each barrel. After this maturation period the individual barrel components were blended and the wine was given a light fining and filtration prior to bottling.

#### WINEMAKERS COMMENTS

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The lifted citrus and white-fleshed stone fruit aromas are enhanced with characters of vanilla and roasted nuts derived from fermentation in new French oak barrels. With a soft texture and creamy palate this Chardonnay is a perfect accompaniment to roasted white meat dishes served with garlic mash.

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



#### VINTAGE INFORMATION

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<b>Vintage</b>	2003
<b>Region</b>	Marlborough, NZ
<b>Winemaker</b>	Matthew Mitchell
<b>Viticulturist</b>	John van der Linden
<b>Harvested</b>	17-19 April 2003
<b>Oak Treatment</b>	8 months in French oak, 40% new
<b>Alc/Vol</b>	13.0%
<b>Titrateable Acid</b>	6.3g/l
<b>PH</b>	3.46
<b>Residual sugar</b>	na
<b>Cellaring</b>	now – 2007



Matthew Mitchell, Winemaker