

THE CROSSINGS, AWATERE VALLEY,
NEW ZEALAND

MENTZENDORFF
wine shippers since
1858

AWATERE VALLEY SAUVIGNON BLANC

The
CROSSINGS

DETAILS OF PRODUCTION

Vintage 2022 was an exciting classic Marlborough vintage. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was rewarded with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully. A slow and steady ripening resulted in beautifully intense and structured wines. The resulting wine showcases the wonderful hallmarks Awatere vineyards are known for – highly aromatic fruit flavours, with underlying purity and minerality. The grapes were harvested in ideal conditions, picking the terraced blocks at the point of optimum flavour development. Parcel of grapes from Willowflat, Medway and Brackenfield Vineyards (Awatere Valley) were picked and fermented separately, allowing 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.

TASTING NOTES

The 2022 Crossings Sauvignon Blanc radiates purity of site. With layers of tropical fruits, herbal notes and flowering herbs, this wine has an enticing bouquet synonymous with Awatere Valley. The palate is brimming with pure fruit and bright fresh acidity that drives a complex and mineral finish.

HOW TO SERVE

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

VINTAGE
2022
STYLE
White
BLEND OF GRAPES
100% Sauvignon Blanc
WINEMAKER
Natalie Christen
ALCOHOL
12.5%
RESIDUAL SUGAR
3.5g/l

