

THE CROSSINGS, AWATERE VALLEY,
NEW ZEALAND

MENTZENDORFF
wine shippers since
1858

AWATERE VALLEY SAUVIGNON BLANC

The
CROSSINGS

DETAILS OF PRODUCTION

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.

TASTING NOTES

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.

HOW TO SERVE

Enjoy with both fresh and cooked seafood dishes such as oysters and prawns or freshly crumbed fish fillets, accompanied by a Caesar salad with a tangy dressing.

VINTAGE

2018

STYLE

White

BLEND OF GRAPES

100% Sauvignon Blanc

WINEMAKER

Natalie Christen

ALCOHOL

13%

RESIDUAL SUGAR

3.5g/l

