

THE CROSSINGS, AWATERE VALLEY,
NEW ZEALAND

MENTZENDORFF
wine shippers since
1858

WILD SAUVIGNON BLANC

The
CROSSINGS

DETAILS OF PRODUCTION

The 2016 growing season was warm and dry, with cool nights - perfect conditions for growing Sauvignon Blanc. We harvested the grapes on the 16th and 17th of April from our Willowflat Vineyard when the flavours were right.

The fruit was harvested, pressed then cold settled for a brief 24 hours. The juice was racked with some light solids to ferment naturally in a 1000L French oak oval and a selection of older French oak barriques. Post primary fermentation the oval and the barrels were stirred twice a week. The wine went through partial malolactic fermentation. After 8 months of maturation, the wines were blended, stabilised (no finings) and filtered pre bottling

TASTING NOTES

The Crossing 'Wild' Sauvignon Blanc is a wine of texture, weight and funk! The flinty smoky characters on the nose highlight the hands-off approach taken to the fermentation management, with underlying stone fruit notes providing purity and varietal expression. The palate reveals ripe nectarine, mineral acidity and great texture and weight.

HOW TO SERVE

Enjoy with a seafood bisque.

VINTAGE

2016

STYLE

White

BLEND OF GRAPES

Sauvignon Blanc

WINEMAKER

Jeff Fyfe

ALCOHOL

13.5%

