

CROSSROADS WINERY



Crossroads Winery is a boutique winery founded in 1990 in Hawke's Bay, located on the east coast of the North Island of New Zealand. Fascinated by the success and quality of red wine from Marlborough, we decided to produce a Pinot Noir from estate grown fruit. Our vision is to craft wines that convey superb primary fruit character, complexity and are true to the variety, climate and soil. All Crossroads Winery owned vineyards are managed under the strict rules of New Zealand Sustainable Winegrowing®.

VITICULTURE/WINEMAKING

The wine growing season is a journey of many parts, with a number of factors shaping the style of this year's Pinot Noir. The 2008 wines had their beginnings in late 2006 as the vines laid down the year's buds. Cool days marked this period resulting in bunch counts down some 20% over the previous year. This natural reduction served the vines and their new fruit well later in the season as bright and dry skies made for a near perfect flowering. Carrying lower bunch numbers the vines energies were concentrated on producing intense berries.

With vineyards in both of Marlborough's sub-regions we selected fruit parcels that best express the vibrancy we enjoy. Additional vineyard work this season maximised fruit quality and ensured only the best fruit was ready for gathering under the near perfect conditions that transpired.

Collected in the morning cool the individual vineyard blocks were completely de-stemmed into a mix of open top and closed fermenters. Gentle cold soaking, over 5-7 days, extracted colour and the more expressive aromas while cap-plunging built in tannin structure and depth. Once fermentation was complete about half of the new wine was tank aged cool on very fine lees to enhance the aromatic spectrum and texture. The remainder was raised in French oak barriques.

WINEMAKERS COMMENTS

Immediately appealing with a lifted fragrance of red summer fruits and an appetising chocolate and oak complexity. An elegant acid balance sits nicely around a supple core of fruit defining the palate. The tannins sit softly in the background making for a very approachable style boasting excellent varietal character.

Enjoyable on its own this versatile Pinot Noir will partner with roast turkey and stuffing as easily as with a salad of broad beans, rocket leaves and hot smoked salmon.

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



VINTAGE INFORMATION

Vintage	2008
Region	Marlborough, NZ
Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Clones	Am 10/5, Dijon clones 113, 114, 115, 667, 777, UCD clone 5 (Pommard)
Crop Level	7.3 tonnes per Hectare
Harvested	1st – 21st April 2008
Oak treatment	45% aged in French oak barriques for 8 months. 35% new oak
Alc/Vol	13.0%
Titrateable Acid	5.5g/l
pH	3.48
Residual Sugar	Dry (<2g/l)
Cellaring	Now - 2011