

CROSSROADS WINERY



2009 Marlborough Riesling

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 white wine from Marlborough, we decided to produce a Riesling from estate grown fruit grown on a small, single vineyard. 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

Thirty kilometres from the Pacific coast and at an elevation of 200 metres the Medway is the highest and most inland of our trio of estate owned Awatere Valley vineyards. The cooler conditions and mineral elegance of Marlborough's Awatere Valley make the Medway ideal for producing high quality Riesling. With dry, calm days 2009 was a superb season.

The viticultural and winemaking teams worked closely to ensure the grapes achieved their full flavour potential, agonising over the harvest date which was held off until well into May. The low yielding bunches were gathered in a single morning and pressed immediately to yield very intense free-run juice. Fermentation commenced with yeasts known to maximise aromatic complexity and was stopped once the perfect textural balance of residual sugar and zesty acidity was reached.

WINEMAKERS COMMENTS

A delicate yet mouthfilling Riesling of crystalline purity and intensity. Crushed lime and classic beeswax aromas through to nectarine and slate detail the nose and palate. An elegant acid spine frames the fruit lingering on the back palate as the wine finishes off-dry with balanced sweetness.

WINE AND FOOD

Enjoy this very versatile wine with nuts and blue cheeses or with a savoury tart of feta and caramelised onions.



Matthew Mitchell, Principal Winemaker



VINTAGE INFORMATION

Vintage	2009
Region	Marlborough, NZ
Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Clone	239
Harvested	14 th May 2009
Oak Treatment	Nil
Alc/Vol	12.0%
Titrateable Acid	7.9g/l
PH	3.12
Residual sugar	24.6g/l
Cellaring	Delicious now it will continue to evolve for three to five years with careful cellaring

For more information visit www.crossroadswinery.co.nz