

MILESTONE SERIES MARLBOROUGH SAUVIGNON BLANC 2017

For over 20 years, Crossroads has represented the very best of small parcel winemaking.

The Crossroads Milestone Series celebrates our dedication from the vineyard to the winery – creating benchmark wines from New Zealand.

Winemaking: Miles Dinneen
Viticulture: Bryon Strachan
Harvested: 6th April–11th April 2017
Vineyard: Selected sights in the Wairau Valley
Alc/vol: 12.5%
RS: 3.7 g/L
pH: 3.27
TA: 7.3

VITICULTURE

Marlborough experienced a mild-to-cool spring period, which ensured that the vines naturally produced lighter than average yields. These mild temperatures then extended into the summer months, coupled with an unseasonal period of rain, which ultimately alleviated the drought conditions we had experienced over the past two years. Carrying lighter than usual crops along with the cooler weather meant vintage started only a week later than previous years. The Sauvignon Blanc from this year has captured succulent passionfruit and guava notes with some fresh herbal high tones. The wines are juicy and well structured.

WINEMAKER COMMENTS

Parcels of Sauvignon Blanc were selected for this wine from Vineyards across the Wairau Valley. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

WINE AND FOOD

This 2017 Marlborough Sauvignon Blanc shows lifted tropical notes of guava and passionfruit. The palate is crisp, fruity and fresh with a lively, citrus acidity.

Fantastic with summer salads and fish dishes.

