





TALISMAN 2014

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

Our signature wine, Talisman, is a secret blend known only to our winemaker, a unique embodiment of the most exceptional wine each vintage has to offer.

Harvested: 30th March - 5th April 2014

Vineyard: 100% Hawke's Bay

TA: 5.93g/l Alc/vol: 14% RS: 0.23g/l pH: 3.81

VITICULTURE / WINEMAKING

For Talisman we have identified the very best areas within our company vineyards in the Fernhill, Twyford and Mangatahi sub regions of Hawke's Bay. The vines on these areas are low in vigour, low in yield, and consistently give superior fruit. The vines are thinned to one bunch per shoot soon after flowering and the fruit zone fully leaf plucked to ensure an even crop of fully ripe fruit. The 2014 season was outstanding in Hawke's Bay with very dry weather and moderate temperatures giving perfect conditions for ripening and harvest. We ensured that our canopy and crop management was carried out early to maximise the potential of the vintage which was characterised by excellent ripe balanced fruit at moderate brix.

WINEMAKERS COMMENTS

The fruit was harvested when fully mature according to differences in variety, clonal material, and vine vigour. The grapes were de-stemmed and gently transferred as whole berries to small open top and closed fermenters. Traditional warm fermentation ensued with temperatures peaking at 35°C. Cap management techniques included hand plunging, and pump overs, depending on the variety and vessel. After Primary fermentation the wines were macerated on skins for up to a month for optimum tannin integration. The wines were then pressed off, settled, and run to barriques where malolactic fermentation occurred. After racking the wines were matured in barrel for the next 16 months with regular topping. The blend was progressively assembled throughout the winemaking process to ensure optimum integration. Light filtration for clarity was all the wine needed before bottling.

WINE AND FOOD

Talisman is a rich complex wine with aromas of cherry, blueberry, blackberry and blackcurrant, along with smoky and savoury notes from barrel aging. The palate is dense and vibrant with plummy fruit, rich tannins, toasty oak, and a long fine finish.

Excellent matched with beef steak, venison casserole or rabbit.

