



CROSSROADS MILESTONE SERIES

MARLBOROUGH PINOT NOIR 2018

Since its establishment in 1987, Crossroads' vision has been to craft wines of quality that showcase the harmony of soil and climate in premium wine regions across New Zealand. The Crossroads Milestone Series celebrates our dedication from the vineyard to the winery – creating benchmark wines to savour every day.

VINEYARD

The growing season in Marlborough started out warm and dry, resulting in very even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated through the growing season. These warmer conditions also meant harvest started around two weeks earlier than the previous year and the resulting wine shows the wonderful characters that Marlborough is known for – lifted fruit flavours in the red berry spectrum balanced with earthy, savoury notes.

WINEMAKING

The parcels of Pinot Noir were harvested separately, then cold soaked for a period of time, before they were warmed to be inoculated with selected yeasts to enhance varietal character. A fast, hot fermentation proceeded with regular cap plunging to craft a wine with elegance and balance. After fermentation the parcels were gently pressed off, then aged with French oak while undergoing malolactic fermentation. After nine months on oak, the wine was blended, stabilised and filtered prior to bottling.

WINEMAKER TASTING NOTES

This Pinot Noir shows lifted red fruits and cassis with notes of spice on the nose. The palate is supple with fine tannins and a subtle toasty finish. Enjoy on its own, or match with duck, lamb, venison and veal dishes.

WINEMAKING ANALYSIS

Harvest Date: 27th March – 8th April 2018

Vineyard: Marlborough

pH: 3.72

Alcohol: 13.5%

Residual Sugar: 1.6 g/L

TA: 4.95

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