

CROSS RIVER

Cross River Sauvignon Blanc

COLOR: Pale yellow

NOSE: Nettles, snow pea, flint, wet stone and guava.

PALATE: Citrus approach, grapefruit, mineral mid palate, long finish with good weight and texture.

VINIFICATION: Cleaned, settled juice fermented with a range of yeasts at cool temps (12-15oC) for approx. three weeks, then racked off lees and kept chilled for 3 weeks before blending.

VINEYARD REGION: Blend of Wairau and Awatere Regions

VINTAGE CONDITIONS: An early start and a cooler growing season produced a longer season, yet the stable autumn allowed the fruit to be picked at just the right time. Harvested between 22nd March and 15th April 2011.

VARIETAL COMPOSITION: 100% Sauvignon Blanc

ALC: 13.0 **ACIDITY (TA):** 7.5

pH: 3.32 **RESIDUAL SUGAR:** 2.2

SERVE: Chilled to 4 degrees Celsius

PEAK DRINKING: Made to be enjoyed young, fresh and crisp

