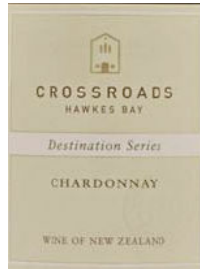


Crossroads Chardonnay 2005

Hawkes Bay, New Zealand



Made in a classic white Burgundy style, the Crossroads Chardonnay avoids the excesses that plague so many “new-world” Chardonnays. The citrus and white-fleshed stone fruit aromas are enhanced with characters of vanilla and roasted nuts derived from fermentation and aging in a mixture of new and old French oak barrels. With a soft texture and creamy palate this would be a perfect accompaniment to roasted white meat dishes, especially those served with a fruit coulis or garlic mashed potatoes.

Juice from completely destemmed and gently pressed grapes settled overnight at cool temperatures before being racked clean to a variety of French oak barriques, only 40% of which were new. The ferments were then inoculated with a Burgundian yeast strain and allowed to proceed at warmer temperatures to promote complexity in the final blend. Following fermentation the wine was aged on full lees for eight months with monthly battonage (stirring) of each barrel. After this maturation period the individual barrel components were blended and the wine was given a light fining and filtration prior to bottling.

Crossroads Winery and Vineyard sits in the winegrowing district of Fernhill in Hawkes Bay. A boutique winery founded in 1990, it has rapidly gained a reputation for producing elegant wines of high quality and consistency.

Located on the east coast of the North Island of New Zealand, Hawkes Bay is traditionally a leading wine producing area with a record of making wine of the highest quality for over 100 years. Its five rivers and significant protecting mountain range to the west provide a consistent water supply and climate. Stony, free-draining soils and sunny climate result in full-fruit style wines.