

Crossroads RGF 2002

Hawkes Bay, New Zealand



The Crossroads RGF (named for the three children of the vineyard owners) is the winery's flagship offering, highlighting the heights to which New Zealand reds can be taken. RGF is a unique and secret blend of six noble varieties (even we don't know the blend!), all harvested and vinified separately.

RGF is a complex, deftly balanced wine with no single dominant varietal character. From the nose emerges both red and dark fruit notes which flow onto the palate. This fruit is complimented by more savoury and secondary nuances of tobacco, cedar and roasted coffee. Recognized as an excellent vintage, the warmer harvest season of 2002 gave us a wine with a ripe, fine grained tannin structure which has enabled positive bottle development which should continue for at least 2-3 more years.

After gentle crushing and complete de-stemming, the individual varieties were fermented in small open top vessels. Regular hand plunging ensured gradual extraction of the color and tannin that lends RGF its structure and presence. After fermentation, the young wines were settled before being racked to new (63%) and older French and American oak barriques. Following twelve months maturation the components were progressively blended to produce a wine of the desired style before being returned to clean oak. An additional six months maturation as a complete blend allowed the components and oak to integrate; developing an elegant vinosity.

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