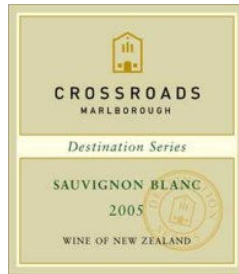


Crossroads Sauvignon Blanc 2005 Marlborough, New Zealand



Not just another New Zealand Sauvignon Blanc! This one stood out from the crowd enough to win the **Gold Medal** in the 2006 Dallas Morning News Wine Competition, and has been continuing to impress since its recent arrival in Texas.

This wine promises clear varietal purity in its aromatic profile. Although restrained, nuances of elderflower, gooseberry and crushed lime compliment a classic, regional herbaceousness. It delivers on the palate. Ripe fruit, harvested at ideal crop levels, emboldens the 2005 version with a textural substance; framed by the crisp, palate cleansing acidity so true to inland Marlborough vineyards. Excellent as an aperitif or as a partner with a range of cosmopolitan dishes.

Crossroads Sauvignon Blanc is made up of fruit sourced entirely from their own Marlborough vineyards and managed by their viticultural team. Gently crushed and pressed to minimize skin contact, the resulting juice was settled overnight at cool temperatures with the aim of taking clean clear juice to ferment. The juice was then inoculated with cultured yeast selected for its varietal characteristic enhancing abilities. 100% cool fermentation in stainless steel tanks and early bottling ensures maximum retention of that unmistakable Marlborough Sauvignon identity.