



The Daily Drinker

2016 Gruner Veltliner, The Crossings

ref. CROS160 NOV17

Wine Variety: Gruner Veltliner - or Gru-V, as certain marketing geniuses would have us call it - is THE white grape of Austria; indeed, it makes up one third of all of that country's vineyard area. This variety (the defining characteristic of which is often said to be an aroma of white pepper) is a natural crossing of Traminer and an extremely obscure Austrian grape and, through its grand-parentage, is related to the Pinot family of vines.

Wine Region: Vines were first planted in New Zealand at the start of the 19th century, but quality wine production didn't start for another century-and-a-half. The Awatere Valley, from where comes this wine, is the southernmost, coolest and driest of the three Marlborough winegrowing sub-regions. The soil types and weather in the Awatere Valley help slow down the ripening of grapes grown here, creating intense fruit flavours and fresh, crisp acidity in the wines.













Wine Producer: The Crossings has been owned by Yealands Family Wines since 2011. Yealands was set up by Peter Yealands on 8th August 2008 with the intention of becoming the most sustainable wine producer in the world; all their vineyards are now fully accredited through the Sustainable Winegrowing New Zealand programme

Single Bottle **£12.50**

member price: £11.25

Six Bottle Case **£75.00**

member price: £67.50

 Style: Dry White - fruity	 Grape Variety: Gruener Veltliner	 Producer: The Crossings	 Serving Temperature: 10°C
 Alcohol Content: 13.5%	 Country: New Zealand	 Appellation: Awatere Valley	 Drink By: 2019
 Bottle Size: 75cl	 Region: Marlborough	 Colour: Still White	 Food: Aperitif Asian/Spicy Cheese Fish Salads

Tasting Notes:

Lovely colour in the glass and the nose that follows has lovely richness to it. There's a hint of something exotic to the fruit that majors on pear. Super density here. And it is dotted with aromas of dry spice. The palate is dense, too, with concentrated orchard and stone fruit flavours: oranges and something like just-ripe mango. And there's this extraordinary texture bordering on viscous. Very long thing of vibrant freshness to counterpoint the richness. Very lovely too!

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291