

CRAGGY RANGE

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MARTINBOROUGH 2011

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VARIETY 100% Pinot Noir

## HARVEST DATA

Vintage Detail	Warm, excellent crops, ripe		
Brix	24.5	average	
Production Level	62	hl/ha average	
Hand Harvested	100%		

## WINEMAKING

Whole Bunch	40%		
Destemmed	60%		
Fermentation Vessel	Combination of open top oak cuves and stainless steel tanks		
Fermentation	Inoculated		
Barrel Type	French oak barriques		
New Barrel %	35%		
Maturation	10 months		
Fining	No		
Filtration	Yes - Coarse filtration		
Bottled	Mar-12		

## WINE ANALYSIS

Alcohol	13.7	Residual Sugar	Nil
pH	3.76	Acidity	5 g/l

## TASTING NOTE

Brick red and maroon in colour. Spiced fruit aromatics with notes of plum, cherry, blueberry and scented wood. A velvety feel on the palate with ripe rounded tannins leaving the lovely sweet fruited core well poised.

FOOD MATCH: Duck

CELLARING: 7 to 10 years from vintage

MARKETS: NZ, Australia, UK, Denmark

RELEASE DATE: 1-Jun-13

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CREATING NEW WORLD CLASSICS

[www.craggyrange.com](http://www.craggyrange.com)

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