

CRAGGY RANGE

AROH A

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MARTINBOROUGH 2015

VARIETY Pinot Noir

HARVEST DATA

Vintage Detail	Cool start, low crops, dry and early
Brix	24.2 average
Production Level	20 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	50%
Destemmed	50%
Fermentation Vessel	Combination of open top stainless steel tanks and French oak cuves
Fermentation	Indigenous
Barrel Type	French oak barriques
New Barrel %	30%
Maturation	9 months
Fining	No
Filtration	Yes - coarse filtration
Bottled	March-16

WINE ANALYSIS

Alcohol	13.5	Residual Sugar	Nil
pH	3.61	Acidity	5.3 g/l

TASTING NOTE

Dense dark cherry colour. Great depth of aromatics with notes of plum, dark cherry, sage , thyme and fresh bark coming through. The palate shows a wonderful level of elegance from this low-cropping growing season with a roundness of red fruit beautifully integrated with layers of savoury dry tannins which finish long.

FOOD MATCH: Duck

CELLARING: 7 to 10 years from vintage

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