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# Pinot Gris



TE MUNA ROAD, MARTINBOROUGH 2019

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## HARVEST DATA

VINTAGE DETAIL	Wet until Christmas. Dry and warm through ripening period. Iconic.
BRIX	22.7 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated and native
NEW BARREL %	0%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-19

## WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	1.2
PH	3.1
ACIDITY	5.7 g/l

## TASTING NOTE:

Pale golden straw. A nose that over delivers in both fruit and spice intensity. Lifted nashi pear, apricot flesh and subtle freshly grated ginger. Great core of plush fruit, with a soft but linear acidity carrying the sweetness of fruit through the finish. A perfect varietal expression.

**FOOD MATCH:** Pork cutlet, glazed turkey or crayfish dishes

**CELLARING:** 1 to 4 years from vintage