



Craggy Range

Riesling



TE MUNA ROAD, MARTINBOROUGH 2019

HARVEST DATA

VINTAGE DETAIL

Wet until Christmas. Dry and warm through ripening period. Iconic.

BRIX

20.9 average

PRODUCTION LEVEL

75 hl/ha average

HAND HARVESTED

100%

WINEMAKING

WHOLE BUNCH

100%

FERMENTATION VESSEL

Closed top stainless steel tanks & large oak cuves

FERMENTATION

Inoculated

BARREL TYPE

Large oak cuves

MATURATION

4 months

FINING

Yes

FILTRATION

Yes

BOTTLED

Jun-19

WINE ANALYSIS

ALCOHOL

12.5

RESIDUAL SUGAR

9.3

PH

2.84

ACIDITY

7.9 g/l

TASTING NOTE:

Pale golden straw. Intensely varietal from first opening. Lavender, rose petal and freshly squeezed lime juice notes all jump from glass. Palate is both deeply complex and immediately enjoyable. Classical floral and citrus notes steam through a remarkably textural palate, whilst an arrow head of acidity drives through the centre but is perfectly balanced by deft residual sugar. An upright wine that will stand for the ages.

FOOD MATCH: Pork cutlet, glazed turkey or crayfish dishes

CELLARING: 1 to 12 years from vintage
