



Craggy Range

Aroha



TE MUNA ROAD, MARTINBOROUGH 2020

HARVEST DATA

VARIETAL	Pinot Noir
VINTAGE DETAIL	Wet until Christmas. Dry and warm through ripening period. Iconic.
BRIX	24.1 average
PRODUCTION LEVEL	38 hl/ha average
HAND HARVESTED	100%
HARVEST DATE	20-24 March

WINEMAKING

WHOLE BUNCH	70%
DESTEMMED	30%
FERMENTATION VESSEL	Combination of open top stainless steel tanks and French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	34%
MATURATION	14 months
FINING	Yes
FILTRATION	No
BOTTLED	July 2021

WINE ANALYSIS

ALCOHOL	13.8
RESIDUAL SUGAR	Nil
PH	3.73
ACIDITY	5.4 g/l

TASTING NOTE:

A traditional Burgundy in colour with a soft crimson hue. The nose has instant sweet brambly fruit, wild berries and porcini mushrooms. The forest floor tones give way to lavender and Provincial floral notes. From the moment the wine hits the palate, it is evident that this is a Pinot of presence. The tannins are pure silk and carry a veil of high tone berry flavours wrapped in a savoury blanket. The velvety tannins linger, giving the wine a generous length. Oak supports in the background, vital to the depth and power of the flavour. A truly iconic wine from an unforgettable vintage.