



Craggy Range

Pinot Gris



TE MUNA ROAD, MARTINBOROUGH 2020

HARVEST DATA

VINTAGE DETAIL	Wet until Christmas. Dry and warm through ripening period. Iconic.
BRIX	22.5 average
PRODUCTION LEVEL	61 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	65%
DESTEMMED	35%
FERMENTATION VESSEL	Closed top stainless steel tanks and neutral barrique
FERMENTATION	Inoculated and native
NEW BARREL %	0%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-20

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	2.6
PH	3.1
ACIDITY	6.7 g/l

TASTING NOTE:

Pale lime to pale straw. Exotic nose with notes of nashi pear, lavender and rose petal. The palate has slippery phenolics and a prominent acid line that perfectly matches the hint of lingering residual sugar. It is a wine that is robust in flavour but also delectable.

FOOD MATCH: Seared pork cutlet, scallop, blue cheeses

CELLARING: 1 to 4 years from vintage