



Craggy Range

Pinot Gris



TE MUNA ROAD, MARTINBOROUGH 2021

HARVEST DATA

VINTAGE DETAIL

A cold and windy spring resulting in lower than average crops. However, followed by a warm summer with cool nights. Pristine and typical.

BRIX

22.9 average

PRODUCTION LEVEL

35 hl/ha average

HAND HARVESTED

100%

WINEMAKING

WHOLE BUNCH

0%

DESTEMMED

100%

FERMENTATION VESSEL

Stainless steel tanks, French oak cuves and French oak barriques.

FERMENTATION

Inoculated and native

NEW BARREL %

0%

MATURATION

4 months

FINING

Yes

FILTRATION

Yes

BOTTLED

Jul-21

WINE ANALYSIS

ALCOHOL

13.5

RESIDUAL SUGAR

2.5

PH

3.19

ACIDITY

5.8 g/l

TASTING NOTE:

Pale straw with a brilliant hue. The aromas and characteristics of this variety; nashi pear, freshly cut green apple and a hint of jasmine. On the palate, there is a juicy fruit core and a level of sophistication that indicates the split block nature of this wine. Utterly delicious whilst long enough in the palate to ensure it will provide intellectual enjoyment also.