



Craggy Range

Sauvignon Blanc



TE MUNA, MARTINBOROUGH 2022

HARVEST DATA

VINTAGE DETAIL

A warm spring with minimal frost events followed by a summer that started warm and transitioned into a moderate spring. Several rain events post Christmas.

BRIX

21.1 average

PRODUCTION LEVEL

87 hl/ha average

HAND HARVESTED

10%

WINEMAKING

WHOLE BUNCH

10%

DESTEMMED

90%

FERMENTATION VESSEL

Stainless steel tanks, French oak cuves and French oak barriques

FERMENTATION

Inoculated and indigenous

BARREL TYPE

French oak barriques

NEW BARREL %

3%

MATURATION

3 months

FINING

Yes

FILTRATION

Yes

BOTTLED

June - 22

WINE ANALYSIS

ALCOHOL

12.5

RESIDUAL SUGAR

3 g/l

PH

3.29

ACIDITY

7.2 g/l

TASTING NOTE:

Very pale straw. A fresh and exuberant release from 2022 that talks to the vintage. Typical aromas of passionfruit pulp interwoven with kaffir lime leaf. The palate has the textural elements we have come to love in this vineyard, with succulence and sophistication. The finish is almost saline and leaves the drinker reaching for the second glass.