



Craggy Range

Pinot Noir

Te Muna Road, Martinborough 2023

HARVEST DATA

Variety 100% Pinot Noir

Vintage Detail A moderate spring led to a cooler ripening season defined by several large rain events. Picking and selection were critical.

Brix 22.2 average

Production Level 26 hl/ha average

Hand Harvested 100%

WINEMAKING

Whole Bunch 0%

Destemmed 100%

Fermentation Vessel Open top stainless steel tanks and French oak cuves

Fermentation Indigenous

New Barrel % 21%

Barrel Type French oak barriques

Maturation 10 months

Finishing Yes

Filtration Yes

Bottled Feb 2024

WINE ANALYSIS

Alcohol 12.5

pH 3.73

Residual Sugar Nil

Acidity 5.4 g/l

TASTING NOTE:

Bright, deep scarlet in colour, this wine is evocative of floral aromas of lavender and jasmine, with subtle notes of sweet spice. So elegant and poised, it is distinctively Te Muna. The palate is very fine and ethereal. The silk ladder tannins amalgamate with little resistance, giving incredible flow. This is a supremely elegant release.