



Craggy Range

Riesling



TE MUNA ROAD, MARTINBOROUGH 2023

HARVEST DATA

Vintage Detail

A moderate spring led to an average temperature ripening season defined by several significant rain events. Picking and selection were critical.

Brix

20 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 indigenous

New Barrel %

0%

Maturation

4 months

Finning

Yes

Filtration

Yes

Bottled

Jul-23

Wine Analysis

Alcohol

11.3

Residual Sugar

7.5 g/l

pH

3.03

Acidity

7.8 g/l

Tasting Note:

Very pale lemon straw in colour. A subtle and elegant wine, as varietal aromas of rose water, cumquat and lemon citrus dominate. The palate combines evidently crunchy citrus acidity with a small amount of residual sugar to ensure the balance is king. A young wine still that will provide ample complexity with aging but also give a complex and refreshing drink right now.