

C R A G G Y R A N G E

2024 Pinot Noir

MARTINBOROUGH

Martinborough Pinot Noir is crafted from a selection of vines grown on the ancient stony soils of the famed Martinborough and Te Muna terrace. Individual parcels are carefully selected for their varietal purity and distinctive regional character, resulting in a vibrant, fruit-driven wine with a silky, velvety texture. Low new oak use and large cuves for ageing create a wine with immediate drinkability and deliciousness.

TASTING NOTE

Ruby red colour with dark magenta hues. Aromas of ripe strawberries, cherries and red liquorice jump from the glass accompanied by hints of dried lavender and blackcurrant. The palate is plush and fruit-driven. Flavours of strawberries and red cherries fill the mouth and finish with dusty cocoa powder-like tannin. Immediately drinkable, enjoy this wine in its youth.

VINTAGE & WINEMAKING

The 2024 growing season was our driest season on record, with only 253mm of rain falling in Martinborough. This coupled with a more moderate daytime temperatures and cooler nights resulted in a fresh and intense release. 90% of the fruit was hand-harvested, with 10% whole bunch included in fermentations across open-top stainless steel tanks and French oak cuves. A mix of indigenous and selected yeasts guided fermentation. The wine was matured for 7 months in French oak barrels, 21% of which were new, adding subtle structure and spice. It was fined, filtered, and bottled in November 2024.



BEST IN SHOW - 97 Points
2025 Decanter World Wine Awards

ALCOHOL	13.5
RESIDUAL SUGAR	Dry
PH	3.75
ACIDITY	4.95 g/l