

C R A G G Y R A N G E

2024 Pinot Gris

TE MUNA ROAD, MARTINBOROUGH

Sourced from our Te Muna Road vineyard, this Pinot Gris thrives on the stony, limestone-influenced soils of the renowned Martinborough terrace. Multiple parcels of French clones are hand-harvested together, gently pressed and then slowly fermented before further aging on lees. The wine is made in a fresh, dry style, more akin to those found in Italy's Northeastern regions. The result is a refreshing wine that exhibits fragrant spices, fruit purity and a luscious texture.

TASTING NOTE

Bright, pale yellow with a light green hue, this wine explodes with ripe aromatics of stone fruits, florals, and spice. The palate has intense flavours of stone fruits, citrus peel, and nashi pear with a lively, pithy length. It is a powerful and flavourful release.

VINTAGE & WINEMAKING

A cool spring transitioned into a warm, dry summer with brisk nights, creating an iconic vintage marked by vibrancy and contrast. 100% of the fruit was hand-harvested and whole-bunch pressed, then fermented with both inoculated and indigenous yeasts in stainless steel tanks and French oak barriques. The wine matured for 4 months before being fined, filtered, and bottled in July 2024.



ALCOHOL	14.0
RESIDUAL SUGAR	3.0 g/l
PH	3.12
ACIDITY	6.2 g/l