

C R A G G Y R A N G E

2024 Pinot Noir

TE MUNA ROAD, MARTINBOROUGH

Te Muna Pinot Noir is a refined expression of our Martinborough estate, shaped by the exceptional terroir of Te Muna Valley—elegant, savoury, and layered. Grown on the upper terrace, where silty loam overlays gravel and volcanic ash, the fruit benefits from cool nights, high winds, and meticulous vine management. With over ten carefully selected clones across diverse blocks, each harvested and vinified separately, this Pinot Noir is artfully blended to capture complexity, purity, and a deep sense of place.

TASTING NOTE

Deep scarlet in colour. Intensely perfumed with lavender, jasmine and rich, sweet spice, layered over dark cherry and exotic incense. Bold yet impeccably balanced. The palate is powerful and seamless, with silk-laden tannins melting effortlessly. A commanding, expressive Te Muna release - intense, refined and irresistibly seductive.

VINTAGE & WINEMAKING

2024 was our driest growing 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. 100% of the fruit was hand-harvested, carefully sorted then fermented in a combination of open-top stainless steel tanks and French oak cuves, with an average of 15% retained as whole cluster. Fermentation occurred spontaneously for around three weeks. The wine was aged for 10 months in French oak barriques (24% new) before blending, gentle fining and course filtration. The wine was bottled in February 2025.

ALCOHOL	14.0
RESIDUAL SUGAR	nil
PH	3.72
ACIDITY	5.1 g/l



2023	93 Points	Erin Larkin – Wine Advocate
2022	92 Points 91 Points	James Suckling MaryAnn Worobiec – Wine Spectator
2021	98 Points 94 Points 94 Points 93 Points	Huon Hooke James Suckling Christina Pickard – Wine Enthusiast Mike Bennie – The Wine Front
2020	93 Points	Rebecca Gibb MW – Vinous
2019	95 Points 94 Points	Christina Pickard – Wine Enthusiast Mike Bennie – The Wine Front