

# C R A G G Y   R A N G E

## 2024 Riesling

TE MUNA ROAD, MARTINBOROUGH

*Sourced from our Te Muna Road vineyard, this Riesling thrives on the stony, limestone-influenced soils of the renowned Martinborough terrace. German-derived clones, best known for their fruit-forward expressions. Dry in style, harmony is found with a delicate balance of acidity and residual sugar. Its excellent structure will reward cellaring for at least five years from vintage.*

### TASTING NOTE

Pale lemon in colour. Fresh orchard fruits jump from the glass offering peach, apricot and persimmon interlaced with white melon and subtle hints of hazelnut. These characters translate to the palate where they are met with a saline minerality, and a moreish chalky texture. The lemon-fresh acidity and understated sweetness lie in harmony.

### VINTAGE & WINEMAKING

A warm season with cool nights allowed for steady, unhindered ripening, producing fruit with excellent balance and expression. Sourced from the stony, limestone-rich soils of Te Muna Road, the fruit was 100% hand-harvested, with 12% whole bunch and 88% destemmed. Fermentation took place in closed-top stainless steel tanks with inoculated yeast. The wine matured for 4 months before being fined, filtered, and bottled in August 2024.



ALCOHOL	12.5
RESIDUAL SUGAR	7.9 g/l
PH	3.03
ACIDITY	7.1 g/l