CRAGGY RANGE

2024 Sauvignon Blanc

TE MUNA, MARTINBOROUGH

Refined and complex, transcending the vibrant style New Zealand Sauvignon Blanc is known for. A long ripening season delivers intense citrus and tropical fruit lifted by herbal notes and bright acidity that lead into a mineral-driven, elegant palate. Low yields, partial handpicking and varied fermentation vessels—including stainless steel, French oak, and amphora—bring layered complexity. Over 50 parcels blend to create a wine of remarkable depth—purely reflective of Te Muna's distinctive terroir.

TASTING NOTE

Pale lemon in colour, this Sauvignon Blanc speaks of the complex soils found at our Te Muna vineyard. The elegant aromas of white peach, lemon, blossoms, fresh-cut herbs, and passionfruit follow through to the palate, which is met with crisp acidity. The wine is harmonised by the stoney minerality, subtle salinity, and chalky texture that the old river stones of our vineyards provide.

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. 10% of the fruit was hand harvested and individual parcels were fermented separately in a combination of stainless steel tanks, French oak puncheons and sandstone amphora. After maturing for 4 months on lees, the wine was gently fined and filtered before bottling.

ALCOHOL	13.0
RESIDUAL SUGAR	3.15 g/l
PH	3.2
ACIDITY	7.7 g/l



2024	93 Points	MaryAnn Worobiec - Wine Spectator
		Value Pick of the Week
	92 Points	Christina Pickard – Wine Enthusiast
2023	No. 11	2024 Wine Spectator Top 100 List
	94 Points	MaryAnn Worobiec - Wine Spectator
	92 Points	Christina Pickard – Wine Enthusiast
2022	93 Points	MaryAnn Worobiec – Wine Spectator
	92 Points	Tine Gellie – Decanter
	92 Points	Christina Pickard – Wine Enthusiast
2021	96 Points	Roger Jones – Decanter