

C R A G G Y R A N G E

2025 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

Lively aromatics of white-fleshed peach, mandarin, and jasmine blossom leap from the glass. The palate mirrors this brightness, layered with subtle notes of finger lime, slate-like minerality, and a soft, chalky texture. Sugar and acidity are beautifully balanced, delivering a supple, vibrant mouthfeel.

VINTAGE & WINEMAKING

The 2025 vintage began with a warm, dry spring that encouraged early vine development, before a cooler, more overcast summer slowed ripening and preserved delicate aromatics. In the winery, berries were destemmed and crushed prior to pressing to extract flavour and aroma from the skins. Our Pinot Gris was then fermented cool in stainless steel to retain its floral and fruit-driven character, followed by a few months on lees to enhance texture and mouthfeel.



ALCOHOL	13.3
RESIDUAL SUGAR	3.87 g/l
PH	3.22
ACIDITY	6.3 g/l