

C R A G G Y R A N G E

2026 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

White peach, fragrant lemon, star jasmine and riverstone minerality are layered with subtle notes of meal biscuit and lemon curd. The fine chalky texture along with beautifully balanced sugar and acid deliver a supple and vibrant mouthfeel that lingers on the palate. A complex and intriguing Pinot Gris that develops in the glass whilst also being refreshing and moreish.

VINTAGE & WINEMAKING

A warm spring meant good fruit set and tight bunches, with cooler conditions to follow which slowed ripening and preserved delicate flavours. In the winery, berries were destemmed and crushed prior to pressing, to enhance aromatics and complexity. A little over half was fermented and matured on lees in neutral French oak to further enhance texture and layers, and remaining in stainless steel to retain freshness, fruit and perfume. Bottled in July, 2026.



ALCOHOL	13%
RESIDUAL SUGAR	3.87 g/l
PH	3.16
ACIDITY	6.05 g/l