



Craggy Range

Aroha



TE MUNA ROAD, MARTINBOROUGH 2018

HARVEST DATA

VARIETAL	Pinot Noir
VINTAGE DETAIL	Warm early then moderate rainfall during ripening period
BRIX	23.1 average
PRODUCTION LEVEL	31 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	48%
DESTEMMED	52%
FERMENTATION VESSEL	Combination of open top stainless steel tanks and open French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	30%
MATURATION	11 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Aug-19

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.79
ACIDITY	5.24g/l

TASTING NOTE:

Light cherry in colour with a beautiful Burgundy hue. Lifted wild strawberry and ripe cherry notes dominate the bouquet, with hints of lavender sitting in unison with subtle oak tones floating in the background. The palate is an expression of energy.

FOOD MATCH: Seared duck breast, foraged mushroom risotto

CELLARING: 7 - 10 years from vintage
