



Craggy Range

Aroha



TE MUNA ROAD, MARTINBOROUGH 2019

HARVEST DATA

VARIETAL	Pinot Noir
VINTAGE DETAIL	Cool and damp spring followed by a warm and dry summer/autumn. Fantastic!
BRIX	23.8 average
PRODUCTION LEVEL	42 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	63%
DESTEMMED	37%
FERMENTATION VESSEL	Combination of open top stainless steel tanks and open French oak cives
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	36%
MATURATION	14 months
FINING	Yes
FILTRATION	No
BOTTLED	Aug-20

WINE ANALYSIS

ALCOHOL	12.9
RESIDUAL SUGAR	Nil
PH	3.7
ACIDITY	5.5 g/l

TASTING NOTE:

Pale Burgundy with a purple hue. An elevated menagerie of flavours. Black truffle, fresh picked blueberries, brioche, chanterelle mushroom, lavender and dried goji berries. The palate is the epitome of a peacock feather; the flavour starting modest but fanning out to a length rarely seen in this variety. The tannins are but satin and level of concentration is deftly hidden but a pure acid line. Majestic.

FOOD MATCH: Seared duck breast, satued mushroom risotto

CELLARING: 2 - 10 years from vintage