



Craggy Range

Sauvignon Blanc

Marlborough 2019

HARVEST DATA

Vintage Detail

Wet up until Christmas, then dry and warm through ripening period. Iconic.

Brix

21.3 average

Production Level

83 hl/ha average

WINEMAKING

Whole Bunch

0%

Destemmed

100%

Fermentation Vessel

Stainless steel tanks

Fermentation Maturation

Inoculated and indigenous
4 months

Finning

Yes

Filtration

Yes

Bottled

Aug-19

WINE ANALYSIS

Alcohol

12.7

Residual Sugar

4.2

pH

3.19

Acidity

6.9 g/l

TASTING NOTE:

Pale lime to pale straw. Vibrant fresh lemon zest gives way to distinctive freshly opened passionfruit aromas. The palate has an overwhelming sense of vitality. Honeydew melon to peach flesh aromas and carried perfectly on a vibrant lime acidity line. The finish is long and multi-dimensional.

FOOD MATCH: Sashimi, bluff oysters and trout risotto

CELLARING: 1 to 4 years from vintage