



Craggy Range

Riesling



TE MUNA ROAD, MARTINBOROUGH 2020

HARVEST DATA

VINTAGE DETAIL	Wet and windy until Christmas. Dry and warm through ripening period. Iconic.
BRIX	20.8 average
PRODUCTION LEVEL	65 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
FERMENTATION VESSEL	Closed top stainless steel tanks & large oak cuves
FERMENTATION	Inoculated
BARREL TYPE	Large oak cuves
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul - 20

WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	8.1
PH	3.02
ACIDITY	7.75 g/l

TASTING NOTE:

Pale golden straw. Lifted lime zest with the hint of lavender blossom ticking through. The beautifully poised palate with sugar and acid sitting in harmony. A very subtle savoury note hints and another level of complexity. It's a delicious example of the single varietal of the Te Muna Road vineyard.

FOOD MATCH: Modern Asian fusion, fresh crustacean's

CELLARING: 1 to 12 years from vintage