



Craggy Range

Sauvignon Blanc

TE MUNA ROAD, MARTINBOROUGH 2020

HARVEST DATA

VINTAGE DETAIL	Warm and windy till Christmas. Dry and warm throughout ripening period.
BRIX	22 average
PRODUCTION LEVEL	68 hl/ha average
HAND HARVESTED	15%

WINEMAKING

WHOLE BUNCH	15%
DESTEMMED	85%
FERMENTATION VESSEL	Stainless steel tanks, French oak cuves and French oak barriques
FERMENTATION	Inoculated and indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	3%
MATURATION	5 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Sep - 20

WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	3.6
PH	3.13
ACIDITY	6.8 g/l

TASTING NOTE:

Pale lemon straw. Ripe Sauvignon Blanc aromatics with notes of white stone fruit, passionfruit pulp and kaffir lime. The palate is alive with flavour, deep in concentration but with distinct saline acidity arriving at a wine that has both presence and drinkability.

FOOD MATCH: Bluff oysters, ceviche kingfish, Thai street food

CELLARING: 1 to 4 years from vintage
