



Craggy Range

# Aroha



TE MUNA ROAD, MARTINBOROUGH 2021

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## HARVEST DATA

VARIETAL	Pinot Noir
VINTAGE DETAIL	A cold and damp spring resulted in low yields. A warm summer gave accelerated ripening conditions.
BRIX	23.7 average
PRODUCTION LEVEL	25 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	32%
DESTEMMED	68%
FERMENTATION VESSEL	Combination of open top stainless steel tanks and French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	30%
MATURATION	12 months
FINING	Yes
FILTRATION	No
BOTTLED	May 2022

## WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.69
ACIDITY	5.43 g/l

## TASTING NOTE:

A traditional burgundy in colour with a soft crimson hue. A very savoury Aroha from 2021 with chanterelle mushroom and white truffle aromas dominating the bouquet. The palate is lively and pure, focusing towards a red fruit core, whilst the tannins are prevalent but balanced. The concentration of flavour is high as a result of the low yield. Plenty of personality in a wine that will continue to soften with age.