



Craggy Range

Sauvignon Blanc

Marlborough 2021

HARVEST DATA

Vintage Detail

Cool, wet spring resulted in very crops. However ripening conditions were near on perfect. Very concentrated wines

Brix

21.6 average

Production Level

59 hl/ha average

WINEMAKING

Whole bunch

0%

Destemmed

100%

Fermentation vessel

Stainless steel tanks

Fermentation

Inoculated and indigenous

Maturation

3 months

Finning

Yes

Filtration

Yes

Bottled

Jul-21

WINE ANALYSIS

Alcohol

13.0

Residual sugar

4.5

pH

3.4

Acidity

7.21 g/l

TASTING NOTE:

Pale lime to pale straw. Aromas of fresh passionfruit pulp, kaffir lime leaf and lemon curd leap from the glass. The palate is electric; those tropical to citrus flavours follow through to the mouth, and a salivating, crunchy acid structure ensure the wine is not only highly drinkable, but the freshness has you reaching for that second glass.

FOOD MATCH: Sashimi, bluff oysters and trout risotto

CELLARING: 1 to 4 years from vintage