

Craggy Range

Pinot Noir

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2016

HARVEST DATA

Vintage Detail	El Niño, warm and dry. Excellent.		
Brix	24.2	average	
Production Level	45	hl/ha average	
Hand Harvested	100%		

WINEMAKING

Whole Bunch	20%		
Destemmed	80%		
Fermentation Vessel	Combination of French oak cuves and open top stainless steel tanks		
Fermentation	Indigenous		
Barrel Type	French oak barriques		
New Barrel %	23%		
Maturation	9 months		
Fining	No		
Filtration	Yes - Coarse		
Bottled	March-17		

WINE ANALYSIS

Alcohol	13.9	Residual Sugar	Nil g/l
pH	3.62	Acidity	5.2 g/l

TASTING NOTE

Dark cherry with a crimson hue. Dark aromatics with notes of ripe cherry, sage, dried bark and thyme emerging. Wonderful integration of ripe red fruits and velvety tannins across the palate. It has great density yet carries a very elegant feel as it flows towards the savoury dry finish.

FOOD MATCH: Duck

CELLARING: 5 to 7 years from vintage

MARKETS: New Zealand, Australia, United Kingdom, United States, Belgium, Brazil, Cambodia, Canada, China, Croatia, Czech Republic, Denmark, Dubai, Finland, France, Germany, Hong Kong, Ireland, Indonesia, Italy, Japan, Laos, Malaysia, Netherlands, Philippines, Romania, Russia, Singapore, South Africa, Sweden, Taiwan, Thailand, Turkey, Vietnam,
