



Craggy Range

Pinot Noir



TE MUNA ROAD, MARTINBOROUGH 2017

HARVEST DATA

VINTAGE DETAIL	Cool, light crops, early harvest
BRIX	28 average
PRODUCTION LEVEL	22.1 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	15%
DESTEMMED	85%
FERMENTATION VESSEL	Combination of French oak cuves and open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	22%
MATURATION	10 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Mar-18

WINE ANALYSIS

ALCOHOL	12.76
RESIDUAL SUGAR	Nil
PH	3.72
ACIDITY	5.7 g/l

TASTING NOTE:

Vibrant red cherry with a crimson hue. Complex aromatic array of dark rose, plum, cherry, tree bark and wooden spices. Supple palate entry with attractive varietal red fruits and lovely tension from the fine tannin profile. A joyful wine full of charm.

FOOD MATCH: Duck dishes

CELLARING: 5 to 7 years from vintage