



Craggy Range

# Pinot Noir



TE MUNA ROAD, MARTINBOROUGH 2018

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## HARVEST DATA

VINTAGE DETAIL	Warm early then moderate rainfall during ripening period.
BRIX	22.3
PRODUCTION LEVEL	39 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	25%
DESTEMMED	75%
FERMENTATION VESSEL	Combination of French oak cuves and open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	22%
MATURATION	9 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Mar-19

## WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.72
ACIDITY	5.7 g/l

## TASTING NOTE:

Bright cherry with crimson hue. Lifted morello cherry, with complex notes of fresh truffle and wet earth. The palate provides the perfect amount of structure to carry the volume of varietal fruit that presents. The finish is endless.

**FOOD MATCH:** Pan seared and roasted duck leg, fresh pasta and sautéed mushroom risotto

**CELLARING:** 5 to 7 years from vintage