



Craggy Range

Sauvignon Blanc

TE MUNA ROAD, MARTINBOROUGH 2021

HARVEST DATA

VINTAGE DETAIL

A cold and windy spring, resulting in lower than average crops, however followed by a warm summer with cool nights. Pristine and typical.

BRIX

21.7 average

PRODUCTION LEVEL

74 hl/ha average

HAND HARVESTED

10%

WINEMAKING

WHOLE BUNCH

10%

DESTEMMED

90%

FERMENTATION VESSEL

Stainless steel tanks, French oak cuves and French oak barriques

FERMENTATION

Inoculated and indigenous

BARREL TYPE

French oak barriques

NEW BARREL %

3%

MATURATION

4 months

FINING

Yes

FILTRATION

Yes

BOTTLED

July - 21

WINE ANALYSIS

ALCOHOL

12.8

RESIDUAL SUGAR

4 g/l

PH

3.11

ACIDITY

7.3 g/l

TASTING NOTE:

Pale lemon straw. Potentially the greatest release of this wine to date. The nose is abundant with kaffir lime leaf and subtle tropical notes. The palate is electric. The hallmark saline acid of Te Muna and a pithiness to the fruit giving succulence and enhanced drinkability.