



Craggy Range

Pinot Noir

TE MUNA ROAD, MARTINBOROUGH 2019

HARVEST DATA

VINTAGE DETAIL	Cool & damp spring followed by warm & dry summer/autumn. Fantastic.
BRIX	23.5
PRODUCTION LEVEL	47 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	30%
DESTEMMED	70%
FERMENTATION VESSEL	Open top stainless steel tanks and french oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	25%
MATURATION	10 months
FINING	Yes
FILTRATION	No
BOTTLED	Mar-20

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.6
ACIDITY	5.29 g/l

TASTING NOTE:

Bright cherry with purple hue. Leaps from the glass. Wild strawberry, blueberry and white truffle notes all in abundance. The palate has so much excitement and vibrancy yet an undeniable depth of flavour. Red fruits and savoury notes all present here. The acidity is fresh yet doesn't attract from the silky mouthfeel - still a long road ahead for this wine.

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

CELLARING: 2 to 10 years from vintage