



Craggy Range

Riesling



TE MUNA ROAD, MARTINBOROUGH 2024

HARVEST DATA

VINTAGE DETAIL	A warm season moderated by cool nights allowed for gradual and unhindered ripening of fruit. A great year.
BRIX	21 average
PRODUCTION LEVEL	52 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	12%
DESTEMMED	88%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
NEW BARREL %	0%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Aug-24

WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	7.9 g/l
PH	3.03
ACIDITY	7.1 g/l

TASTING NOTE:

Pale lemon in colour. Fresh orchard fruits jump from the glass offering peach, apricot and persimmon interlaced with white melon and subtle hints of hazelnut. These characters translate to the palate where they are met with a saline minerality, and a moreish chalky texture. The lemon-fresh acidity and understated sweetness lie in harmony.