

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2002

VARIETY

100% Sauvignon Blanc

HARVEST DATA

Vintage Detail

Brix	20.4 - 23	average
Production Level	15	hl/ha average
Hand Harvested	65%	

WINEMAKING

Whole Bunch	65%	
Destemmed	35%	
Fermentation Vessel	5%	Barrel
	95%	Stainless Steel
Fermentation	Inoculated	
Barrel Type	French	
New Barrel %	0%	
Maturation	4 months on lees	
Fining	Skim milk based	
Filtration	Yes	
Bottled	Sept-02	

WINE ANALYSIS

Alcohol	13.8	Residual sugar	1.3 g/l
pH	3.42	Acidity	6.8 g/l

TASTING NOTE

In its youth the wine is moderate straw in colour with green tints. Aromas are reserved and quite exotic with hints of lime, peach, honeysuckle, passionfruit and gooseberry. Even in this cool year there is not a hint of greeness. Flavours are exuberant as is often the case with young vines. Ripe flavours of sweet gala apples, lime and rich tropical fruits predominante in a lush textured style with a long, dry, grainy finish.

FOOD MATCH: Aperitif, seafood and poultry

CELLARING: Best within 3 years of vintage

MARKETS: NZ, Australia, Hong Kong, Japan, Philippines, China, UK, Ireland, Holland, USA, Canada

RELEASE DATE: 1-Oct-02

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
