

## CRAGGY RANGE

### *Sauvignon Blanc*

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2003

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#### VARIETY

100% Sauvignon Blanc

#### HARVEST DATA

Vintage Detail

Brix	21.6 - 23.6	average
Production Level	30	hl/ha average
Hand Harvested	100%	

#### WINEMAKING

Whole Bunch	100%	
Destemmed	100%	
Fermentation Vessel	10%	Barrel
	90%	Stainless Steel
Fermentation	Inoculated and indigenous yeasts	
Barrel Type	French	
New Barrel %	30%	
Maturation	4 months on lees	
Fining	Skim milk based	
Filtration	Yes	
Bottled	Sept-03	

#### WINE ANALYSIS

Alcohol	13.5	Residual sugar	2.5 g/l
pH	3.35	Acidity	7.1 g/l

#### TASTING NOTE

In its youth the wine is pale straw in colour with bright lime green hints. Aromas are more powerful than previous vintages and more in the gooseberry and passionfruit spectrum, underpinned by typical lime juice and a hint of red currant leaves. Mineral and stony undertones and also evident. The palate is more elegant and forward but still retains the tight backbone that is typical of wines from this vineyard.

**FOOD MATCH:** Aperitif, seafood and poultry

**CELLARING:** Best within 3 years of vintage

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

**RELEASE DATE:** 1-Oct-03

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**SINGLE VINEYARD SINGLE MINDED**

[www.craggyrange.com](http://www.craggyrange.com)

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