

Craggy Range

Sauvignon Blanc

Te Muna Road Vineyard

Martinborough 2004

Variety

100% Sauvignon Blanc

Harvest Data

Vintage Detail cool, damp summer, late
dry spell

Brix 20.4 - 23 average

Production Level hl/ha average

Hand Harvested 32%

Winemaking

Whole Bunch 32%

Destemmed 68%

Fermentation Vessel 19% Barrel
81% Stainless Steel

Fermentation 30% Indigenous yeast

Barrel Type French

New Barrel % 10%

Maturation 3 months on lees

Fining Skim milk based

Filtration Yes

Bottled Sep-04

Wine Analysis

Alcohol 13.2 Residual sugar 2.9 g/l

pH 3.39 Acidity 7.2 g/l

Tasting Note

Rich and evocative aromas of peach, apple, lime, hints of passionfruit and delicate nuts. Flavours are forward and full with stone fruit, lime and grapefruit flavours balanced with a bright sweet herbaceous edge. The palate is long and textural with the unique gentle grainy character typical of this vineyard and a lovely juicy feel.

Food Match: Aperitif, seafood and poultry

Cellaring: Best within 3 years of vintage

Markets: NZ, Australia, Hong Kong, Japan, USA, UK, Ireland, Holland, Germany, Sweden

Release Date: 1-Oct-04

Single Vineyard Single Minded

www.craggyrange.com
