

# Craggy Range

## *Sauvignon Blanc*

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2005

---

---

### VARIETY

100% Sauvignon Blanc

### HARVEST DATA

Vintage Detail	moderate temperatures, damp, low cropping
Brix	22.5 -23.5 average
Production Level	38 hl/ha average
Hand Harvested	25%

### WINEMAKING

Whole Bunch	25%
Destemmed	75%
Fermentation Vessel	22% Barrel 78% Stainless Steel
Fermentation	34% Indigenous yeast
Barrel Type	French
New Barrel %	40%
Maturation	4 months on lees
Fining	Skim milk based
Filtration	Sterile
Bottled	Sep-05

### WINE ANALYSIS

Alcohol	13.1	Residual sugar	3 g/l
pH	3.18	Acidity	7.4 g/l

### TASTING NOTE

Pale straw with green hints. The aromas are of white peach, citrus and delicate tropical fruits. The mouth filling palate is awash with flavours of fresh gala apple, nectarine, lime and tropical notes. The flavours are underlined by fine supporting acidity and a chalky texture that leads into a very long, rich and clean lime and passionfruit finish.

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

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

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

**RELEASE DATE:** 1-Oct-05

---

---

**SINGLE VINEYARD SINGLE MINDED**

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

---

---