

Craggy Range

Archa

TE MUNA ROAD VINEYARD
MARTINBOROUGH 2006

VARIETY

100% Pinot Noir

HARVEST DATA

Vintage Detail	Warm, classic, balanced crops	
Brix	24.2	average
Production Level	30	hl/ha average
Hand Harvested	100%	

WINEMAKING

Whole Bunch	No	
Destemmed	100%	
Fermentation Vessel	Stainless steel & oak opentop tanks	
Fermentation	Indigenous yeast with hand punchdown up to 5 times daily	
Barrel Type	French Oak	
New Barrel %	35%	
Maturation	In barrel	
Fining	Unfined	
Filtration	Unfiltered	
Bottled	Mar-07	

WINE ANALYSIS

Alcohol	13.9	Residual sugar	Nil
pH	3.55	Acidity	5.6 g/l

TASTING NOTE

Intense purple colour. Brooding aromatics of black cherry, tar and old rose underlaid by a dark savoury element. The palate is rich and deeply concentrated with velvety mouth coating tannin, flavours of black cherry, florals, forest floor notes and warm spice. The structure is long and complex filled with savoury black fruited characters.

FOOD MATCH: Lamb dishes

CELLARING: At least 7 years from vintage

MARKETS: NZ, Australia, UK, USA

RELEASE DATE: 1-Jun-08

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
