

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2006

VARIETY

100% Sauvignon Blanc

HARVEST DATA

Vintage Detail Warm, classic, moderate
crops

Brix 23 average

Production Level 59 hl/ha average

Hand Harvested 40%

WINEMAKING

Whole Bunch 40%

Destemmed 60%

Fermentation Vessel 14% Barrel
86% Stainless Steel

Fermentation 20% Indigenous yeast

Barrel Type French

New Barrel % 10%

Maturation 4 months on lees

Fining Skim milk

Filtration Yes

Bottled Sep-06

WINE ANALYSIS

Alcohol 13.5 Residual sugar 3 g/l

pH 3.1 Acidity 7.2 g/l

TASTING NOTE

Pale colour with green flecks. Ripe aromas of citrus and nectarine dominate, with a gentle tropical flourish. The palate is rich and full bodied with white peach, lime and passionfruit flavours over subtle hints of spice and sweet herbs. Mouth filling and intense in body with a chalky character to the long finish.

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-06

RRP: NZD\$24.95, AUS\$30, UK€12.99, US\$25

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
