

# CRAGGY RANGE

*Archa*

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2007

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## VARIETY

100% Pinot Noir

## HARVEST DATA

Vintage Detail	Cool, tricky, miniscule crops
Brix	24.7 average
Production Level	3.4 hl/ha average
Hand Harvested	100%

## WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Small oak cuves
Fermentation	Indigenous yeast
Barrel Type	French oak
New Barrel %	42%
Maturation	14 months on lees
Fining	Unfined
Filtration	Coarse
Bottled	Aug-08

## WINE ANALYSIS

Alcohol	13.5	Residual Sugar	Nil
pH	3.62	Acidity	5.7 g/l

## TASTING NOTE

Deep blackish red with crimson tones. The aromatics are intense yet brooding, dark cherry, spice, dark red roses, liquorice, tar with bright notes of fresh young violets and roses. The palate has dark brooding fruit, cherry, blackberry with elements of bark, spice, earth and tar. Fine silk and graphite like tannins coat the mouth and run deep on the palate. The finish is rich, long and flavour filled.

FOOD MATCH: Lamb, duck, rabbit and other game

CELLARING: Up to 10 years from vintage

MARKETS: NZ, UK

RELEASE DATE: 1-Jun-09

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SINGLE VINEYARD SINGLE MINDED

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

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