

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2007

HARVEST DATA

Vintage Detail	cool, sunny, miniscule yields
Brix	23.2 average
Production Level	23 hl/ha average
Hand Harvested	28%

WINEMAKING

Whole Bunch	28%
Destemmed	72%
Fermentation Vessel	14% oak barrique, 86% stainless steel
Fermentation	Combination of indigenous and neutral yeasts
Barrel Type	French Oak
New Barrel %	10%
Maturation	4 months on lees
Fining	Skim milk
Filtration	Yes
Bottled	Sept-07

WINE ANALYSIS

Alcohol	13.5	Residual Sugar	3.2
pH	3.31	Acidity	7.4 g/l

TASTING NOTE

Pale straw with green hues. Ripe aromatics of nectarine, passionfruit, lime and herbs. The palate is rich yet with impressive elegance, a continually building array of lime, herb, stonefruit and elder flower flavours. The structure is concentrated, brightened by fine acids and chalkiness typical to the vineyard. The finish is long, dry and elegant.

FOOD MATCH: Aperitif, seafood and poultry

CELLARING: Best within 3 years of vintage

MARKETS: NZ, UK, Australia, USA, Canada, Japan, Belgium, Hong Kong, Singapore, India, China, Germany, Holland, Sweden, Ireland

RELEASE DATE: 1-Oct-07

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
