

Craggy Range

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2008

HARVEST DATA

Vintage Detail	Warm, dry, balanced crops, exceptional		
Brix	23.2	average	
Production Level	58	hl/ha	average
Hand Harvested	28%		

WINEMAKING

Whole Bunch	28%		
Destemmed	72%		
Fermentation Vessel	12% Oak barrique, 86% Stainless steel		
Fermentation	Combination of indigenous and neutral yeasts		
Barrel Type	French oak		
New Barrel %	6%		
Maturation	3 months on lees		
Fining	Yes		
Filtration	Yes		
Bottled	Sept-08		

WINE ANALYSIS

Alcohol	13.2	Residual Sugar	1.3 g/l
pH	3.2	Acidity	6.9 g/l

TASTING NOTE

Very pale straw with green hues. Rich, ripe aromatics of nectarine, feijoa, spice and floral notes which are powerful, fresh and complex. The palate is densely packed with stone fruit, lime, grapefruit and mineral characters. Richly textured with an incredibly long and powerful, yet crisp and clean finish.

FOOD MATCH: Aperitif, seafood and poultry

CELLARING: Best within 3 years of vintage

MARKETS: NZ, UK, Australia, USA, Canada, Japan, Hong Kong, India, Holland, Sweden, Ireland, Finland, Switzerland

RELEASE DATE: 1-Oct-08

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
