

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2009

HARVEST DATA

Vintage Detail	Warm start, dry settled autumn, excellent		
Brix	22.6	average	
Production Level	78	hl/ha average	
Hand Harvested	45%		

WINEMAKING

Whole Bunch	45%		
Destemmed	55%		
Fermentation Vessel	12% Oak barrique, 88% Stainless steel tank		
Fermentation	76% Inoculated, 24% Indigenous		
Barrel Type	Seasoned and new French oak		
New Barrel %	4%		
Maturation	4 months on lees		
Fining	Yes		
Filtration	Yes		
Bottled	Sept-09		

WINE ANALYSIS

Alcohol	13.5	Residual Sugar	1.7 g/l
pH	3.35	Acidity	7 g/l

TASTING NOTE

Pale greenish straw in colour. Rich aromatics of fresh lime juice, elderflower, lemongrass, grilled citrus and ripe nectarine. Complex and intriguing. The palate is concentrated and dense, yet retains remarkable linearity and focus. Zesty citrus, stonefruit, herb and floral flavours fill the mouth, a fine chalky mineral texture tightens and focuses the finish. The wine finishes long and powerful, crisp, clean and dry.

FOOD MATCH: Aperitif, seafood and poultry

CELLARING: Up to 3 years from vintage

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

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
