

## CRAGGY RANGE

### *Sauvignon Blanc*

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2010

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#### HARVEST DATA

Vintage Detail	Cool, dry and late
Brix	22.1 average
Production Level	68 hl/ha average
Hand Harvested	15%

#### WINEMAKING

Whole Bunch	15%
Destemmed	85%
Fermentation Vessel	Combination of French oak barriques & stainless steel tank
Fermentation	Inoculated,
Barrel Type	French oak barrique
New Barrel %	5%
Maturation	6 months
Fining	Yes
Filtration	Yes
Bottled	Nov-10

#### WINE ANALYSIS

Alcohol	13.2	Residual Sugar	3.0 g/l
pH	3.30	Acidity	7.2 g/l

#### TASTING NOTE

Pale straw in colour streaked with green hues. Herbal elements of sage and mint are balanced by lime and passionfruit aromatics. A subliminal hint of vanilla and cream provide the added complexity. The palate's rich core of fruit is tempered by citrus-like acidity lending balance and freshness.

FOOD MATCH: Aperitif or fresh salads

CELLARING: 1-3 years from vintage

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

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SINGLE VINEYARD SINGLE MINDED

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

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