

# CRAGGY RANGE

## *Sauvignon Blanc*

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2011

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### HARVEST DATA

Vintage Detail	Mild, dry, excellent
Brix	22.3 average
Production Level	63 hl/ha average
Hand Harvested	14%

### WINEMAKING

Whole Bunch	14%
Destemmed	86%
Fermentation Vessel	Combination of French oak barriques & stainless steel tank
Fermentation	Inoculated
Barrel Type	French oak barrique
New Barrel %	0%
Maturation	3 months
Fining	Yes
Filtration	Yes
Bottled	Aug-11

### WINE ANALYSIS

Alcohol	13.8	Residual Sugar	3.5 g/l
pH	3.33	Acidity	7.3 g/l

### TASTING NOTE

Pale straw colour streaked with vibrant green hues. Aromatic, lime and nectarine fruit combine with flint, jasmine and dried herbs for an intense and complex bouquet. The palate's sweet fruited core is framed by citrus like acidity and gains textural interest via a chalky finish.

FOOD MATCH: Seafood

CELLARING: 1-3 years from vintage

MARKETS: NZ, Australia, Hong Kong, Fiji, Singapore, Phillipines, Thailand, Cambodia, Vietnam, China, Vanuatu, Malaysia, Indonesia, USA, Canada, Belgium, Brazil, Croatia, Denmark, Dubai, Finland, France, Germany, Ireland, Italy, Netherlands, Romania, Russia, South Africa, Spain, Sweden, UK, Ukraine

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SINGLE VINEYARD SINGLE MINDED

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

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