

Craggy Range

AROHA

TE MUNA ROAD

MARTINBOROUGH 2012

VARIETY 100% Pinot Noir

HARVEST DATA

Vintage Detail Cool, light crops, late harvest
Brix 23.8 average
Production Level 29 hl/ha average
Hand Harvested 100%

WINEMAKING

Whole Bunch 30%
Destemmed 70%
Fermentation Vessel Combination of open top stainless steel tanks and French oak cuves
Fermentation Indigenous
Barrel Type French oak barriques
New Barrel % 30%
Maturation 10 months
Fining No
Filtration Yes - Coarse
Bottled Mar-13

WINE ANALYSIS

Alcohol	12.9	Residual Sugar	Nil
pH	3.87	Acidity	4.6 g/l

TASTING NOTE

Deep red colour. An intriguing aromatic mix of wooden spices, dried herbs, dark red roses and dark cherries. Complex red and black fruits unfold on the palate with a dusting of lovely fine oak tannin and then fruit and stem tannin provides the structural backbone.

CELLARING: 7 to 10 years from vintage

MARKETS: NZ, Australia, UK, Denmark

RELEASE DATE: 1-Jun-13

CREATING NEW WORLD CLASSICS

www.craggyrange.com
