

Craggy Range

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2012

HARVEST DATA

Vintage Detail	Cool, light crops, late harvest		
Brix	21.6	average	
Production Level	61	hl/ha	average
Hand Harvested	40%		

WINEMAKING

Whole Bunch	20%		
Destemmed	80%		
Fermentation Vessel	Combination of French oak barriques & stainless steel tanks		
Fermentation	Inoculated and indigenous		
Barrel Type	French oak barrique		
New Barrel %	0%		
Maturation	4 months		
Fining	Yes		
Filtration	Yes		
Bottled	Sep-12		

WINE ANALYSIS

Alcohol	12.7	Residual Sugar	1.5 g/l
pH	3.29	Acidity	7.9 g/l

TASTING NOTE

Pale straw colour with green hues. Fresh aromatics of jasmine, sage, nectarine and lime. A textural wine on the palate with strong fruit flavours of apple and grilled pineapple ably supported by fresh acidity. The finish is long and chalky, a hallmark of this vineyard.

FOOD MATCH: Seafood

CELLARING: 1 to 3 years from vintage

MARKETS: NZ, Australia, Belgium, Brazil, Cambodia, Canada, China, Czech Republic, Croatia, Denmark, Dubai, Estonia, Finland, Fiji, France, Germany, Hong Kong, India, Indonesia, Ireland, Malaysia, Myanmar, Netherlands, Philippines, Romania, Russia, Singapore, Slovakia, South Africa, Spain, Sweden, Taiwan, Thailand, Turkey, UK, Ukraine, USA, Vanuatu

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