

Craggy Range

AROHA

TE MUNA ROAD

MARTINBOROUGH 2013

VARIETY 100% Pinot Noir

HARVEST DATA

Vintage Detail Warm and dry, excellent
Brix 23.8 average
Production Level 29 hl/ha average
Hand Harvested 100%

WINEMAKING

Whole Bunch 40%
Destemmed 60%
Fermentation Vessel Combination of open top stainless steel tanks and French oak cuves
Fermentation Indigenous
Barrel Type French oak barriques
New Barrel % 32%
Maturation 11 months
Fining No
Filtration Yes - Coarse
Bottled April-14

WINE ANALYSIS

Alcohol	13.4	Residual Sugar	Nil
pH	3.76	Acidity	5 g/l

TASTING NOTE

Bright dark cherry colour. Beautifully lifted nose of dark rose, spiced red fruits, fresh bark and tar. Elegantly composed on the palate with lovely fruit density carried long by fine acidity and velvet like tannins slowly unfolding for a long and dry finish.

FOOD MATCH: Duck

CELLARING: 7 to 10 years from vintage

MARKETS: New Zealand, Australia, United Kingdom, Denmark, Dubai, Hong Kong, Singapore, Malaysia, China, Taiwan, Japan, Finland, Germany, France, Belgium, Netherlands, Spain, Sweden, Switzerland, Ukraine

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CREATING NEW WORLD CLASSICS

www.craggyrange.com
