

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2013

HARVEST DATA

Vintage Detail	Warm, dry, excellent
Brix	21.2 average
Production Level	75 hl/ha average
Hand Harvested	15%

WINEMAKING

Whole Bunch	15%
Destemmed	85%
Fermentation Vessel	Combination of French oak cuves, barriques & stainless steel tanks
Fermentation	Inoculated and indigenous
Barrel Type	French oak barrique
New Barrel %	0%
Maturation	5 months
Fining	Yes
Filtration	Yes
Bottled	Oct-13

WINE ANALYSIS

Alcohol	13.1	Residual Sugar	1.9 g/l
pH	3.13	Acidity	6.6 g/l

TASTING NOTE

Pale straw colour with green hues. Fresh aromatics of white flowers, jasmine, nectarine and lime. The palate is rich and wonderfully complex with an array of tropical fruits, refreshing acidity and a long chalky finish.

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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