

Craggy Range

AROHÀ

TE MUNA ROAD

MARTINBOROUGH 2014

VARIETY Pinot Noir

HARVEST DATA

Vintage Detail Warm and dry, excellent
Brix 24.2 average
Production Level 52 hl/ha average
Hand Harvested 100%

WINEMAKING

Whole Bunch 50%
Destemmed 50%
Fermentation Vessel Combination of open top stainless steel tanks and French oak cives
Fermentation Indigenous
Barrel Type French oak barriques
New Barrel % 30%
Maturation 10 months
Fining No
Filtration Yes - Coarse
Bottled March-15

WINE ANALYSIS

Alcohol	13.8	Residual Sugar	Nil
pH	3.69	Acidity	5.2 g/l

TASTING NOTE

Vibrant dark cherry colour. Beguiling aromatics of dark rose, ripe cherry, and a hint of freshly trampled dry pine needles. The wine unfolds seamlessly across the palate with the dense core of ripe red fruits made to feel lithe by lovely acidity and complex fine tannins befitting of the growing maturity of our Pinot Noir vines.

FOOD MATCH: Duck

CELLARING: 7 to 10 years from vintage

MARKETS: NZ, Australia, UK, Denmark

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www.craggyrange.com
