

Craggy Range

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2014

HARVEST DATA

Vintage Detail	Warm, dry, excellent
Brix	22.1 average
Production Level	98 hl/ha average
Hand Harvested	15%

WINEMAKING

Whole Bunch	15%
Destemmed	85%
Fermentation Vessel	Combination of stainless steel tanks, French oak cuves and French oak barriques
Fermentation	Inoculated and indigenous
Barrel Type	French oak barriques
New Barrel %	2%
Maturation	5 months
Fining	Yes
Filtration	Yes
Bottled	Oct-14

WINE ANALYSIS

Alcohol	12.6	Residual Sugar	2.7 g/l
pH	3.21	Acidity	7.2 g/l

TASTING NOTE

Pale straw colour with a green hue. Lovely aromas of citrus blossom, lime, jasmine and the faintest hint of fresh honey.

Subtle flavours of fresh lime and grapefruit are balanced with a fine chalky texture that is reminiscent of the stones and limestone within the vineyard. Finishes dry, fresh and long.

FOOD MATCH: Seafood

CELLARING: 1 to 4 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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