

CRAGGY RANGE

Martinborough

PINOT NOIR 2015

HARVEST DATA

Vintage Detail	Cool start, low crops, dry and early
Brix	23.2 average
Production Level	21 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	15%
Destemmed	85%
Fermentation Vessel	Combination of French oak cuves and open top stainless steel tanks
Fermentation	Indigenous
Barrel Type	French oak barriques
New Barrel %	20%
Maturation	9 months
Fining	Yes
Filtration	Yes - Coarse
Bottled	March-16

WINE ANALYSIS

Alcohol	13.7	Residual Sugar	Nil g/l
pH	3.61	Acidity	5.3 g/l

TASTING NOTE

Bright red cherry colour. Seductive aromas of plums, raspberry, dried rose petals and damp earth. Delicious and long feel on the palate with a fresh core of red fruits integrated with fine dry tannins to create a beautiful yet texturally dry finish.

FOOD MATCH:	Poultry
CELLARING:	3 to 5 years from vintage
MARKETS:	New Zealand, Australia

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www.craggyrange.com
