

CRAGGY RANGE

Martinborough

PINOT NOIR 2016

HARVEST DATA

Vintage Detail	El Niño, warm and dry. Excellent.		
Brix	23.8	average	
Production Level	42	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 %	7%		
Maturation	9 months		
Fining	Yes		
Filtration	Yes - Coarse		
Bottled	March-17		

WINE ANALYSIS

Alcohol	13.5	Residual Sugar	Nil g/l
pH	3.5	Acidity	5.7 g/l

TASTING NOTE

Bright red with vibrant crimson hue. Enticing pure fruit aromas of red cherry and raspberry meld with rose and damp earth. Supple and fleshy across the palate with a youthful fruit profile and lovely fine tannins creating an elegant dry finish. Beautifully varietal.

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