

CRAGGY RANGE

Sauvignon Blanc

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2017

HARVEST DATA

Vintage Detail	Cool, light crops, early harvest
Brix	19.9 average
Production Level	67 hl/ha average
Hand Harvested	10%

WINEMAKING

Whole Bunch	10%
Destemmed	90%
Fermentation Vessel	Combination of stainless steel tanks, French oak cuves & French oak barriques
Fermentation	Inoculated and indigenous
Barrel Type	French oak barriques
New Barrel %	3%
Maturation	4 months
Fining	Yes
Filtration	Yes
Bottled	August - 17

WINE ANALYSIS

Alcohol	12.7	Residual Sugar	3.1 g/l
pH	3.35	Acidity	7.1 g/l

TASTING NOTE

Pale lemon straw. Vibrant aromas of nectarine, green apple, honeysuckle and a hint of nettle. Lovely precision on the palate with a core of zesty fruit and a long satisfyingly dry textural finish.

FOOD MATCH: Seafood

CELLARING: 1 to 4 years from vintage

MARKETS: New Zealand, 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, United Kingdom, Ukraine, United States, Vanuatu