



Craggy Range

Sauvignon Blanc

TE MUNA ROAD, MARTINBOROUGH 2018

HARVEST DATA

VINTAGE DETAIL	Warm, humid season. Early harvest.
BRIX	21.7 average
PRODUCTION LEVEL	72 hl/ha average
HAND HARVESTED	15%

WINEMAKING

WHOLE BUNCH	10%
DESTEMMED	90%
FERMENTATION VESSEL	Stainless steel tanks, French oak cuves and French oak barriques
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	3%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Aug-18

WINE ANALYSIS

ALCOHOL	12.7
RESIDUAL SUGAR	2.5
PH	3.36
ACIDITY	6.5 g/l

TASTING NOTE:

Pale lemon straw. Ripe Sauvignon Blanc aromatics with notes of white peach, citrus blossom, honeysuckle and kaffir lime. Harmonious and rich on the palate with ripe citrus and fresh apple and a layered, dry, textural feel.

FOOD MATCH: Seafood & antipasti

CELLARING: 1 to 4 years from vintage
