



Craggy Range

Sauvignon Blanc

TE MUNA ROAD, MARTINBOROUGH 2019

HARVEST DATA

VINTAGE DETAIL	Dry, warm and long. Perfect.
BRIX	21.7 average
PRODUCTION LEVEL	95 hl/ha average
HAND HARVESTED	12%

WINEMAKING

WHOLE BUNCH	12%
DESTEMMED	88%
FERMENTATION VESSEL	Stainless steel tanks, French oak cuves and French oak barriques
FERMENTATION	Inoculated and indigenous
BARREL TYPE	French oak puncheons
NEW BARREL %	3%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Aug-19

WINE ANALYSIS

ALCOHOL	12.6
RESIDUAL SUGAR	3.8
PH	3.2
ACIDITY	6.4 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: Bluff oysters, ceviche kingfish, Thai street food

CELLARING: 1 to 4 years from vintage