CRAGGY RANGE

# Pinot Noir

TE MUNA ROAD, MARTINBOROUGH 2020

## HARVEST DATA

| | |
|---|---|
| VINTAGE DETAIL | Dry and warm through ripening period. Iconic. |
| BRIX | 24.2 average |
| PRODUCTION LEVEL | 48 hl/ha average |
| HAND HARVESTED | 100% |

## WINEMAKING

| | |
|---|---|
| WHOLE BUNCH | 27% |
| DESTEMMED | 73% |
| FERMENTATION VESSEL | Open top stainless steel tanks and french oak cuves |
| FERMENTATION | Indigenous |
| NEW BARREL % | 25% |
| MATURATION | 13 months |
| FINING | No |
| FILTRATION | No |
| BOTTLED | Jul-20 |

## WINE ANALYSIS

| | |
|---|---|
| ALCOHOL | 13.7 |
| RESIDUAL SUGAR | Nil |
| PH | 3.68 |
| ACIDITY | 5.33 g/l |

## TASTING NOTE:

Deep burgundy with a purple hue. An abundance of complexity comes through in this vintage. Lavender, grated truffle and sauteed chanterelle mushrooms. The velvet-like tannins define this wine and speak to an incredible vintage and site. The fruit spectrum is red to dark, with blueberry and wild strawberry notes tempered by the earthy, savoury tones. Truly a beautiful wine.