CRAGGY RANGE

Aroha

The pedigree of particular blocks on our Te Muna vineyard is paramount to the quality of this wine. At 20 years of age, the balance in our best blocks, identified by a narrow band of clay over stone, straddles that line between power and beauty. I am always looking for the quality of tannin to be the ultimate driver of the wine, and with Aroha, the velvet line provides unmistakable length. Less extraction in the winery and longer duration in barrel are all constant progressions of our thought as we believe this wine is a reflection of a world style of Pinot Noir that strives to sit in the top echelons of this variety. -JG

TASTING NOTE:

A traditional burgundy in colour with a soft crimson hue. A very savoury Aroha from 2021 with chanterelle mushroom and white truffle aromas dominating the bouquet. The palate is lively and pure, focusing towards a red fruit core, whilst the tannins are prevalent but balanced. The concentration of flavour is high as a result of the low yield. Plenty of personality in a wine that will continue to soften with age.

BRIX	23.7 average
PRODUCTION LEVEL	25 hl/ha average
HAND HARVESTED	100%
WHOLE BUNCH	32%
DESTEMMED	68%
FERMENTATION VESSEL	Combination of open top stainless steel tanks and French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	30%
MATURATION	12 months
FINING	Yes
FILTRATION	No
BOTTLED	May 2022
ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.69
ACIDITY	5.43 g/l

