CRAGGY RANGE

Pinot Noir

MARTINBOROUGH 2021

HARVEST DATA

VINTAGE DETAIL	Cold and damp springs resulting in low yields. A warm summer giving accelerated ripening conditions
BRIX	23.4 average
PRODUCTION LEVEL	50 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	10%
DESTEMMED	90%
FERMENTATION VESSEL	Combination of French oak cuves and open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	23%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Feb-22

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.67
ACIDITY	5.51 g/l

TASTING NOTE:

Deeply tinted in colour with an ever so slight purple hue. Distinctly varietal on the nose, dark blossoms, red cherry, and hints of brioche. The palate is voluminous in flavour, with black Doris plum and red fruits giving incredible depth, all encapsulated by silk-laden tannins, spice and subtle oak. Immediately pleasurable and inviting.

FOOD MATCH: Pan seared and roasted duck leg, fresh pasta & sauteed mushroom risotto

CELLARING: 2 to 10 years from vintage