CRAGGY RANGE

Aroha

TE MUNA ROAD, MARTINBOROUGH 2022

HARVEST DATA

VARIETAL	100% Pinot Noir
VINTAGE DETAIL	Vintage started with a warm spring, with minimal frost but a few rain events post-Christmas. A warm start to summer transitioned into a moderate season.
BRIX	23.1 average
PRODUCTION LEVEL	25 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top stainless steel tanks and french oak cuves
FERMENTATION	Indigenous and innoculated
BARREL TYPE	French oak barriques
NEW BARREL %	35%
MATURATION	14 months
FINING	Yes
FILTRATION	No
BOTTLED	Jul-23

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.75
ACIDITY	4.9 g/l

TASTING NOTE:

In the glass, this 100% Pinot Noir is bright burgundy with a light crimson hue. Ample perfume. A complex bouquet of glazed cherries, lavender and thyme. A fine-boned structure, red fruit dominated and was very focused and pretty. It's an elegant Aroha release showing great approachability already.