

C R A G G Y R A N G E

2025 Pinot Noir

MARTINBOROUGH

Martinborough Pinot Noir is crafted from a selection of vines grown on the ancient stony soils of the famed Martinborough and Te Muna terrace. Individual parcels are carefully selected for their varietal purity and distinctive regional character, resulting in a vibrant, fruit-driven wine with a silky, velvety texture. Limited new oak use and large cuves for ageing, create a wine with immediate drinkability and deliciousness.

TASTING NOTE

Pale ruby colour with soft magenta hues. Bright aromas of fresh strawberries, cherries and red liquorice lift from the glass, along with light notes of dried lavender and blackcurrant. The palate is vibrant and fruit-driven, with an enlivening acidity, giving the berry and red cherry flavours extra lift and freshness. It finishes with gentle cocoa powder tannins. Approachable in style and best enjoyed in its youth, it will still cellar well.

VINTAGE & WINEMAKING

The 2025 vintage began with a warm, dry spring, encouraging early vine development and good fruit set, resulting in higher yields. A cooler, more overcast summer slowed ripening, preserving delicate aromatics. 90% of the fruit was hand-harvested, carefully bunch sorted and destemmed into a combination of fermentation vessels, including stainless steel tanks and French oak cuves. A mix of indigenous and selected yeasts guided fermentation. The wine spent an average of 14 days fermenting on skins before being pressed to French oak barriques (15% new) and larger closed-top French vats. The wine was matured for 7 months before it was fined, filtered, and bottled late 2025.



BEST IN SHOW - 97 Points

2025 Decanter World Wine Awards
2024 Pinot Noir, Martinborough

ALCOHOL	13
RESIDUAL SUGAR	<0.5g/l
PH	3.71
ACIDITY	5.1 g/l