



Craggy Range

Riesling



TE MUNA ROAD, MARTINBOROUGH 2021

HARVEST DATA

VINTAGE DETAIL	A cold and windy spring resulting in lower than average crops. However, followed by a warm summer with cool nights. Pristine and typical.
BRIX	21 average
PRODUCTION LEVEL	38 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Stainless steel tanks, French oak cuves and French oak barriques.
FERMENTATION	Inoculated and indigenous
NEW BARREL %	0%
MATURATION	4 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-21

WINE ANALYSIS

ALCOHOL	12
RESIDUAL SUGAR	7.9
PH	3.14
ACIDITY	8.04 g/l

TASTING NOTE:

Very pale straw-lemon in colour. Aromas of lemon curd, kaffir lime leaf and rose petal. The palate is taut and long, with a crunchy lemon acid driving long through the finish. The mid-palate has a delicious pithiness, with varietal flavours of mandarin, grapefruit and lime. A salivating wine that celebrates the freshness of this variety and the Te Muna site.