

CRAGGY RANGE

Pinct Noir

TE MUNA ROAD VINEYARD

MARTINBOROUGH 2009

HARVEST DATA

Vintage Detail	Dry, hot summer, cool finish, excellent		
Brix	24.6	average	
Production Level	27	hl/ha	average
Hand Harvested	100%		

WINEMAKING

Whole Bunch	5%		
Destemmed	95%		
Fermentation Vessel	Open top oak tanks		
Fermentation	Indigenous yeast		
Barrel Type	French oak barriques		
New Barrel %	32%		
Maturation	10 months		
Fining	No		
Filtration	Yes		
Bottled	March-10		

WINE ANALYSIS

Alcohol	14.4	Residual Sugar	<2 g/l
pH	3.52	Acidity	5.6 g/l

TASTING NOTE

A bright and deep rosey red. Fragrant aromatics of red fruits, plum, tree bark, a variety of flowers, spice and earth. 2009 is a year of seamless structure, satin tannins and gentle supporting acidity. The palate is pure, long, very finely textured. The lush mid palate holds a mix of red berries, violets, ruby grapefruit, liquorice and exotic spice. The wine finishes with length, poise and delightful focus.

FOOD MATCH: Salmon, game birds, pork or lamb fillet

CELLARING: Up to 7 years from vintage

MARKETS: NZ, Australia, USA, India, UK, Ireland, Switzerland, Germany, Sweden, Holland, Canada, Hong Kong, Japan, Phillipines, Dubai

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com

Decanter Wine Day, Curitiba 27/06/2013.