



Craggy Range

# Sauvignon Blanc

TE MUNA ROAD, MARTINBOROUGH 2022

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## HARVEST DATA

### VINTAGE DETAIL

A warm spring with minimal frost events followed by a summer that started warm and transitioned into a moderate spring. Several rain events post Christmas.

### BRIX

21.1 average

### PRODUCTION LEVEL

87 hl/ha average

### HAND HARVESTED

10%

## WINEMAKING

### WHOLE BUNCH

10%

### DESTEMMED

90%

### FERMENTATION VESSEL

Stainless steel tanks, French oak cuves and French oak barriques

### FERMENTATION

Inoculated and indigenous

### BARREL TYPE

French oak barriques

### NEW BARREL %

3%

### MATURATION

3 months

### FINING

Yes

### FILTRATION

Yes

### BOTTLED

June - 22

## WINE ANALYSIS

### ALCOHOL

12.5

### RESIDUAL SUGAR

3 g/l

### PH

3.29

### ACIDITY

7.2 g/l

## TASTING NOTE:

Very pale straw. A fresh and exuberant release from 2022 that talks to the vintage. Typical aromas of passionfruit pulp interwoven with kaffir lime leaf. The palate has the textural elements we have come to love in this vineyard, with succulence and sophistication. The finish is almost saline and leaves the drinker reaching for the second glass.

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