



Craggy Range

Pinot Noir



Martinborough 2020

HARVEST DATA

VINTAGE DETAIL	Wet until Christmas. Dry and warm through ripening period. Iconic
BRIX	23.8 average
PRODUCTION LEVEL	50 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	16%
DESTEMMED	84%
FERMENTATION VESSEL	Combination of French oak cuves and open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	20%
MATURATION	10 months
FINING	Yes
FILTRATION	No
BOTTLED	Feb-21

WINE ANALYSIS

ALCOHOL	13.7
RESIDUAL SUGAR	Nil
PH	3.63
ACIDITY	5.32 g/l

TASTING NOTE:

Dark burgundy in colour with an ever so slight purple hue. Distinctly varietal on the nose. Red cherry, wild strawberry and hints of brioche. The palate is voluminous in flavour, with soft, plush tannins. The fresh and vibrant red fruits are present, but the concentration in a wine of this type is rare—one of the truly great Pinot years.

FOOD MATCH: Pan seared and roasted duck leg, fresh pasta & sauteed mushroom risotto

CELLARING: 2 to 10 years from vintage