



Craggy Range

Aroha



TE MUNA ROAD, MARTINBOROUGH 2023

HARVEST DATA

VARIETAL	100% Pinot Noir
VINTAGE DETAIL	A moderate spring led to a cooler ripening season defined by several large rain events. Picking and selection were critical.
BRIX	22.1 average
PRODUCTION LEVEL	20 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top and closed top French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	31%
MATURATION	14 months
FINING	Yes
FILTRATION	Yes
BOTTLED	June 2024

WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	<1g/l
PH	3.71
ACIDITY	5.2 g/l

TASTING NOTE:

Bright burgundy in colour, with a soft crimson hue. The perfume is lifted and pure. A cool-season bouquet of dried cherry, lavender and hints of wild thyme. The palate shows fine-boned structure, with red fruits taking a more restrained and precise form. A poised and elegant Aroha release, showing subtle depth and graceful approachability in its youth.