



C R A G G Y R A N G E

March 2015

MEDIA RELEASE

Tales from the Vineyard: Te Muna Road Part II

The second of our Craggy Range Tales from the Vineyard Series takes us back to Martinborough, New Zealand, to the top terrace of the Te Muna Road Vineyard and the story of **2012 Craggy Range Pinot Noir** from Te Muna Road.

The name 'Te Muna' means 'The Secret' in the Māori language and in the way of all good stories this one started with a secret. For under the first vine of the first block of this exceptional vineyard, Aunty Sally, an elderly and wise Māori woman, buried Peabody family silver, a napkin ring to bring good luck and blessings to the land. The vineyard matured and the family business developed, its wines quickly attracting accolades and international acclaim befitting its owner's single minded vision and single vineyard philosophy.

Nowhere is the dedication to a single vineyard philosophy more openly rewarded than in the creation of Pinot Noir, such is the transparency of the terroir within the wine, its secrets laid bare, its nuances readily displayed to the discerning drinker.

2012 Craggy Range Pinot Noir, Te Muna Road is deep brick red in colour with vibrant aromatics of red and black cherries, rose petals, sandalwood and wet earth. On the palate, fresh red fruits and fine dry tannins provide a soft yet complex finish. The perfect pairing for duck, **2012 Craggy Range Pinot Noir, Te Muna Road** is ideal for drinking now but may be carefully cellared until 2017.

The top terrace of the 94.44 hectare Te Muna Road Vineyard is almost exclusively planted with Pinot Noir. Eight clones are distributed across more than 40 different parcels, accounting for 36 per cent of the vineyard's total plantings and producing exceptional Pinot Noir wines of great complexity with a reserved, savoury feel and good length.

The 20,000 year old soils of the Te Muna Road Vineyard's top terrace are classified as alvi-fulvic, yellow brown loam comprising a very shallow layer of dark brown, fine, sandy loam overlying a very deep bed of large gravel and stones which formed the bed of the Huangarua River. The subsoil layers also contain ancient, weathered, volcanic ash which has reacted with the rocks and hastened their decomposition. These crumbling rocks contain complex minerals such as feldspars and argillite which are slowly released in to the surrounding soil. They also provide a gradual release of water to the vine as its roots grow in to the rocks' cracks and crevices.

Te Muna Road Vineyard's slightly higher altitude and more Continental style climate and resultant delayed harvest (by about a week, when compared with its Marlborough counterparts) enables the grapes to spend longer on the vine where they develop more complex fruit characters. There is a noticeable tannin ripeness, increased structure and less obvious fruit intensity to Te Muna Road's Pinot Noir. The grapes for **2012 Craggy Range Pinot Noir, Te Muna Road** were hand-picked and fermented with indigenous yeasts before maturing for 10 months in French oak barrels.

2012 Craggy Range Pinot Noir, Te Muna Road is a top tier Te Muna Road Vineyard Tale from Craggy Range.

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Note to editor:

2012 Craggy Range Pinot Noir, Te Muna Road- Gold Medal Winner 2014 (6 Nations Wine Challenge)

Craggy Range is a family owned winery established in 1997. It is situated in the shadow of the spectacular Te Mata Peak in the premium wine growing area of Hawkes Bay, New Zealand. Based on the single vineyard philosophy of winemaking, Craggy Range was the first in the Southern Hemisphere to make single vineyard wines from multiple New Zealand regions with grape varieties matched in place. The winery produces a portfolio of quality wines including the iconic Prestige and Family collections, as well as limited Editions, all reflecting the place and the people. The grapes, grown in exceptional winery-owned New Zealand estate vineyards in Hawkes Bay, Martinborough and Marlborough are selected for their special soils and unique climates producing wines of character, quality and authority. The architecturally inspired Giants winery complex and vineyard is also home to the Craggy Range Cellar Door and the award winning restaurant Terroir at Craggy Range. Nestled amongst the vines, the four Craggy Range Vineyard Cottages offer self-contained boutique accommodation.

For more information visit www.craggyrange.com

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