



C R A G G Y R A N G E

April 2015

MEDIA RELEASE

Tales from the Vineyard: Craggy Range Avery Vineyard

The third of our *Tales from the Vineyard Series* is set in New Zealand's renowned Marlborough region from where Craggy Range's Avery Vineyard produces the **2014 Craggy Range Sauvignon Blanc, Avery Vineyard, Marlborough.**

2014 Craggy Range Sauvignon Blanc, Avery Vineyard is very pale straw in colour with green hues and intense aromatics of blackcurrant, nettle and green chilli. The palate is one of crunchy nectarine and citrus flavours carried along by lovely acidity and delivering a stony finish, typical of the vineyard's soils.

New Zealand has the world's most naturally defined wine growing areas; diverse in character, protected by mountains, cool sea breezes providing great purity and lovely freshness. The Avery Vineyard vines, originally planted in the early '90s, are now reaching maturity. Craggy Range first produced an Avery Vineyard Sauvignon Blanc in 2001 and has continued to produce distinctive wines that reflect a unique, waxy, lanolin-like texture.

The Avery Vineyard is situated 15km from the sea in one of the warmest locations in Marlborough advantageously sparing the site from the coldest of sea breezes. Its relatively low elevation contributes to increased warmth, particularly at night.

Situated at the top of New Zealand's South Island, Marlborough's climate is generally gentler and less dramatic than that of Martinborough which is located toward the bottom of the North Island. With an average of 2,200 sunshine hours, Marlborough is also significantly warmer than the classic, cool climate regions of Central Otago, Champagne and the Mosel. Marlborough is a maritime region and has similar "degree days" to Burgundy and the Loire but with cool sea breezes in summer and autumn ensuring maximum temperatures remain below 30°C.

Marlborough's cool autumn nights enable the grapes to retain their natural acidity and relatively high potential alcohol. The Avery Vineyard's unique position in Marlborough accounts for the great complexity and redcurrant, lime, citrus blossom and passion fruit flavours of the grapes when compared to the herbaceous, grapefruit notes which are typical of most Marlborough wines.

The Avery Vineyard is bedded in the famous, stony soil of the Wairau Valley's old Omaka River bed, perfect for Sauvignon Blanc grapes. The vines are carefully nurtured, matured and balanced with roots embedded among the parent rocks of their dedicated parcel of land. The special characters of the soil show transparently in the Sauvignon Blanc displaying nuances of aroma and flavour, and most important, the texture and feel of the wine.

2014 Craggy Range Sauvignon Blanc, Avery Vineyard – a single vineyard classic from Craggy Range.

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Note to editor:

2014 Craggy Range Sauvignon Blanc, Avery Vineyard

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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