

Craggy Range

SOPHIA

GIMBLETT GRAVELS

HAWKE'S BAY 2014

VARIETY

61% Merlot, 20% Cabernet Sauvignon,
19% Cabernet Franc

HARVEST DATA

Vintage Detail	Warm and early, excellent
Brix	24 average
Production Level	48 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed top French oak cuves
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	40%
Maturation	19 months
Fining	Yes
Filtration	Yes
Bottled	Feb-16

WINE ANALYSIS

Alcohol	13.8	Residual Sugar	Nil
pH	3.68	Acidity	5.7g/l

TASTING NOTE

Darkest red. Brooding aromatically with blackcurrant, blackberry, dried red rose and cedar notes emerging. The wine exerts elegance across the palate with a pure red /black fruit core drawn long by layers of fine grained tannins.

FOOD MATCH: Rich Beef

CELLARING: 10 - 15 years from vintage

MARKETS: New Zealand, Australia, Hong Kong, Japan, Singapore, Philippines, China, USA, Canada, Belgium, Croatia, Denmark, Dubai, Finland, Germany, Ireland, Malaysia, Netherlands, Russia, Sweden, Switzerland, Taiwan, Vietnam, United Kingdom, Ukraine

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www.craggyrange.com
