

Craggy Range

Le Sol

Gimblett Gravels

Hawke's Bay 2015

HARVEST DATA

Vintage Detail	Cool spring, early summer, warm & dry finish. Excellent.
Brix	23.9 average
Production Level	51 hl/ha average
Hand Harvested	100%

WINEMAKING

Destemmed	100%
Fermentation Vessel	Open top French oak cuves
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	30%
Maturation	17 months
Fining	No
Filtration	Yes - coarse filtration
Bottled	May-17

WINE ANALYSIS

Alcohol	13.7	Residual Sugar	Nil
pH	3.76	Acidity	5.7g/l

TASTING NOTE

Deepest red with vibrant purple hue. Brooding aromatics of dried dark rose, violets, blackberry and a lift of sandalwood; characteristic of the red wines from the Gimblett Gravels. Power and elegance jostle across the palate. Classic fine grained tannins vitalize the rich fruit core and carry the wine long for an elegant, dry and sophisticated finish. Quintessential cool-climate Syrah.

FOOD MATCH: Venison, lamb

CELLARING: 15 years from vintage

MARKETS: New Zealand, Australia, Hong Kong, Japan, Singapore, Philippines, China, Malaysia, United States, Canada, Denmark, Dubai, Ireland, Germany, Belgium, Finland, France, Netherlands, Russia, Spain, Turkey, Taiwan, United Kingdom

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