

CRAGGY RANGE

SOPHIA

GIMBLETT GRAVELS

HAWKE'S BAY 2015

VARIETY

73% Merlot, 14% Cabernet Sauvignon,
13% Cabernet Franc

HARVEST DATA

| | |
|------------------|---|
| Vintage Detail | Cool spring, early summer, warm & dry finish. Excellent. |
| Brix | 23.9 average |
| Production Level | 41 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 % | 45% |
| Maturation | 19 months |
| Fining | Yes |
| Filtration | Yes |
| Bottled | May-17 |

WINE ANALYSIS

| | | | |
|---------|------|----------------|--------|
| Alcohol | 14 | Residual Sugar | Nil |
| pH | 3.69 | Acidity | 5.7g/l |

TASTING NOTE

Deep darkest red. Complex aromatic profile with notes of ripe plum, cassis, dried rose and spice from the finest French Oak. The wine exhibits a wonderful depth of dark red fruits whilst maintaining an enticing level of freshness across the palate. Layered, youthful and persistent, this is a classically composed wine.

FOOD MATCH: Rich red meats

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