

Craggy Range

Te Kahu

GIMBLETT GRAVELS VINEYARD HAWKE'S BAY 2015

VARIETY

76% Merlot, 14% Cabernet Sauvignon, 8% Cabernet Franc, 2% Malbec

HARVEST DATA

Vintage Detail	Warm and early, excellent
Brix	23.8 average
Production Level	49 hl/ha average
Hand Harvested	20%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed top stainless steel tanks
Fermentation	Inoculated
Barrel Type	Oak barriques
New Barrel %	18%
Maturation	17 months
Fining	Yes
Filtration	Yes
Bottled	Dec-16

WINE ANALYSIS

Alcohol	13.9	Residual Sugar	nil
pH	3.65	Acidity	5.7 g/l

TASTING NOTE

Deep crimson red. Complex aromatics of ripe plum, a touch of cassis, fresh rosemary and roasted meats. The palate is generous and approachable but also has a high level of sophistication with fine grained tannins enveloping a dense body of succulent black fruits.

FOOD MATCH: Rich red meat dishes

CELLARING: 1 to 12 years from vintage

MARKETS: New Zealand, Australia, Japan, China, Thailand, Malaysia, Canada, Dubai, United Kingdom, Brazil, Denmark, Germany, Ireland, Netherlands, Sweden, Ukraine, Russia

CREATING NEW WORLD CLASSICS

www.craggyrange.com
