

Craggy Range

Syrah

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2008

HARVEST DATA

Vintage Detail	Warm and dry, very good
Brix	23.7 average
Production Level	62 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Stainless steel and French oak cives
Fermentation	Innoculated
Barrel Type	French oak barriques
New Barrel %	40%
Maturation	18 months
Fining	No
Filtration	Yes
Bottled	Nov-09

WINE ANALYSIS

Alcohol	13.7	Residual Sugar	<2 g/l
pH	3.8	Acidity	5.6 g/l

TASTING NOTE

A dark garnet core illuminated by vibrant crimson hues. Aromas of crushed rock, black doris plums, liquorice and a hint of camphor combine for a complex bouquet. The palate is packed with taut, yet fine tannins matched by focussed fruit flavours of dark cherry, oak spice and site derived black pepper notes adding to a long finish.

FOOD MATCH: Wild fowl, game or lamb

CELLARING: Up to 10 years from vintage

MARKETS: NZ, Australia, Hong Kong, Dubai, Holland, UK, Canada

RELEASE DATE: 1-Apr-10

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
