

Craggy Range

# SOPHIA

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2007

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VARIETY

81% Merlot, 10% Cabernet Franc,  
7% Cabernet Sauvignon, 2% Malbec

HARVEST DATA

Vintage Detail	Long, dry yet cool
Brix	24.1 average
Production Level	43 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Closed oak cuve
Fermentation	Inoculated neutral yeast
Barrel Type	French oak
New Barrel %	50%
Maturation	18 months
Fining	Yes
Filtration	Yes
Bottled	Dec-08

WINE ANALYSIS

Alcohol	14.3	Residual Sugar	Nil
pH	3.59	Acidity	5.93 g/l

TASTING NOTE

Dark garnet coloured core with vivid crimson hues. Aromas of violets, cedar, darkest plum and subtle vanilla meld for a complex bouquet. The palate possesses layers of fine tannin polished by unctuous fruit character and incredible length. Our best yet.

FOOD MATCH: Rare beef fillet

CELLARING: 10-15 years from vintage

MARKETS: NZ, Australia, UK, USA, Hong Kong, Japan, Singapore, Dubai, Finland, Switzerland, Canada

RELEASE DATE: 1-Jun-09

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SINGLE VINEYARD SINGLE MINDED

[www.craggyrange.com](http://www.craggyrange.com)

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