

Craggy Range

# Le Sol

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2007

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VARIETY

100% Syrah

HARVEST DATA

Vintage Detail	Long, dry and cool
Brix	24.1 average
Production Level	42 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Open top oak cuve
Fermentation	Spontaneous
Barrel Type	French oak
New Barrel %	42%
Maturation	20 months
Fining	None
Filtration	Yes
Bottled	Feb-09

WINE ANALYSIS

Alcohol	14.21	Residual Sugar	Nil
pH	3.58	Acidity	6.00 g/l

TASTING NOTE

Our deepest, darkest Le Sol yet. Opaque core, with iridescent rim. The earth, fruits and florals all get expression here; scorched earth, dark plum, aniseed, thyme and lavender marry for an incredibly intense and complex bouquet. The palate is multi-layered with dry granite-like tannins, tempered by succulent ripe fruit and integrated oak notes. Almost blueberry pie richness but with the cut of structural acid and tannin. Our best yet.

FOOD MATCH: Wild game dishes

CELLARING: 20+ years from vintage

MARKETS: NZ, Australia, Hong Kong, Japan, Korea, Dubai, UK, Ireland, Holland, Sweden, USA, 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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