

## Craggy Range

# Le Sol

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2001

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### VARIETY

100% Syrah

Brix	26.4	average
Production Level	18	hl/ha average
Hand Harvested	100%	

### WINEMAKING

Whole Bunch	100%
Destemmed	100%
Fermentation Vessel	Stainless Steel
Fermentation	Indigenous
Barrel Type	French Oak
New Barrel %	40%
Maturation	15 Months
Fining	Unfined
Filtration	Unfiltered
Bottled	Dec-02

### WINE ANALYSIS

Alcohol	14.7	Residual sugar	Nil
pH	3.6	Acidity	6.4 g/l

### TASTING NOTE

Intense bright, deep black/purple colours, almost opaque. Heady aromas of black berry fruits, exotic spices and black pepper, along with complex dust and sweet blueberry aromas. The palate promises almost exactly the same and while rich and heady, maintains the tightness of structure and fineness of tannin that is a hallmark of this style.

**FOOD MATCH:** Game meats

**CELLARING:** Up to 12 - 15 years from vintage

**MARKETS:** NZ, Australia, UK, USA, Canada, Holland  
Japan

**RELEASE DATE:** 1-Jun-03

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**SINGLE VINEYARD SINGLE MINDED**

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

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