

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2001

VARIETY

100% Chardonnay

HARVEST DATA

Brix	22.8	average
Production Level	26	hl/ha average
Hand Harvested	100%	

WINEMAKING

Whole Bunch	100%
Destemmed	No
Fermentation Vessel	French Oak Barriques
Fermentation	Indigenous
Barrel Type	French Oak
New Barrel %	80%
Maturation	15 months on lees
Fining	Unfined
Filtration	Unfiltered
Bottled	Jun-02

WINE ANALYSIS

Alcohol	14.1	Residual sugar	Nil
pH	3.25	Acidity	5.66 g/l

TASTING NOTE

In its youth the wine is pale straw/lemon in colour with complex aromas of ripe stonefruits, apples and preserved lemon complimented by roasted hazelnut and crème brulee notes. The wine retains its typical bony texture to finish fine and long with just a hint of juicy fruit and acidity.

FOOD MATCH: Poultry

CELLARING: Drink between 5-7 years of vintage

MARKETS: NZ, Australia, China, UK, USA, Canada

RELEASE DATE: 1-Jun-03

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
