

# Craggy Range The Quarry

Gimblett Gravels Vineyard  
Hawke's Bay 2001

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## Variety

71% Cabernet Sauvignon, 24% Merlot,  
4% Cabernet Franc, 1% Malbec

## Harvest Data

Brix	23.7-25.3	average
Production Level	12	hl/ha average
Hand Harvested	100%	

## Winemaking

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Closed top Oak Cuvés
Fermentation	Inoculated
Barrel Type	French Oak
New Barrel %	70%
Maturation	19 Months
Fining	Egg White
Filtration	Unfiltered
Bottled	Feb-03

## Wine Analysis

Alcohol	14	Residual sugar	Nil
pH	3.71	Acidity	5.66 g/l

## Tasting Note

The colour is dark and brooding, almost opaque. Strong blackcurrant and ripe plum aromas dominate the nose, supported by fine cedar notes. The palate is intense and long, powerful tannins have mellowed and allow beautiful cassis and berry flavours to flow smoothly, enhanced by toast, smoky oak and wood spice nuances. Powerful yet stylish, a very sophisticated wine.

**Food Match:** Red meats, game dishes

**Cellaring:** Over 10 years

**Markets:** NZ, Australia

**Release Date:** 1-Jun-03

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SINGLE VINEYARD SINGLE MINDED

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

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