

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2002

VARIETY

100% Chardonnay

HARVEST DATA

Brix	22.5-24.5 average
Production Level	48 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	100%
Destemmed	No
Fermentation Vessel	French Oak Cuves
Fermentation	Indigenous
Barrel Type	French Oak
New Barrel %	65%
Maturation	14 months on lees
Fining	Unfined
Filtration	Unfiltered
Bottled	Jul-03

WINE ANALYSIS

Alcohol	14.9	Residual sugar	Nil
pH	3.4	Acidity	5.4 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 palate is initially forward and lush, with stonefruit and sweet apple flavours melded with hints of oatmeal, fresh grains and fine French oak.

FOOD MATCH: Poultry

CELLARING: Drink between 5-7 years of vintage

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

RELEASE DATE: 1-Jul-04

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
