

Craggy Range

Le Sol

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2004

VARIETY

100 % Syrah

HARVEST DATA

Vintage Detail	Cool, dry and sunny
Brix	25 average
Production Level	54 hl/ha
Hand Harvested	100%

WINEMAKING

Whole Bunch	5%
Destemmed	95%
Fermentation Vessel	Open top oak cuves
Fermentation	Spontaneous wild yeast
Barrel Type	French oak Barriques
New Barrel %	65%
Maturation	21 months
Fining	Unfined
Filtration	Coarse Earth
Bottled	Jan-06

WINE ANALYSIS

Alcohol	14.5	Residual Sugar	Nil
pH	3.69	Acidity	6.5 g/l

TASTING NOTE

Deep purple colour indicates the wine's intensity. Aromas of prune and blackberry leap from the glass, enhanced by an array of cooking spice and cracked pepper. The flavours flow through the palate, the texture is powerful yet soft with a profusion of sweet fruit and fine tannin.

FOOD MATCH: Game meats

CELLARING: Up to 12 - 15 years from vintage

MARKETS: NZ, Australia, UK, Ireland, USA, Canada, Hong Kong, Japan, Singapore, Philippines, India, Holland

RELEASE DATE: 1-Jun-06

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
