

Craggy Range
Les Beaux Cailoux
Gimblett Gravels Vineyard
Hawke's Bay 2004

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Cool, dry and sunny
Brix	23.4-24.6 average
Production Level	48 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	100%
Destemmed	No
Fermentation Vessel	French Oak Barriques
Fermentation	Indigenous
Barrel Type	French Oak Barriques
New Barrel %	60%
Maturation	18 months
Fining	Skim Milk
Filtration	Pad and membrane filtered
Bottled	Aug-05

WINE ANALYSIS

Alcohol	14.5	Residual Sugar	Nil
pH	3.16	Acidity	5.6 g/l

TASTING NOTE

Youthful pale straw/lemon in colour. Citrus blossom and peach kernel meld seamlessly with grilled almond and flinty mineral notes. The palate conveys warmth whilst being neatly framed and balanced by natural acidity. Generous flavours of grapefruit, meyer lemon and almond are wrapped in a taught structure and provide a combination that will develop complexity.

FOOD MATCH: Poultry

CELLARING: 5 years

MARKETS: NZ, Australia, UK, USA, Holland

RELEASE DATE: 1-Jun-06

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
