

Craggy Range
The Quarry
Gimblett Gravels Vineyard
Hawke's Bay 2004

VARIETY

81% Cabernet Sauvignon, 14% Merlot,
5% Cabernet Franc

HARVEST DATA

Vintage Detail	Cool, sunny and dry
Brix	24.3 average
Production Level	37 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Closed top Oak Cuves
Fermentation	Inoculated
Barrel Type	French Oak
New Barrel %	100%
Maturation	21 months
Fining	Egg White
Filtration	Coarse Earth
Bottled	Feb-06

WINE ANALYSIS

Alcohol	13.4	Residual Sugar	Nil
pH	3.74	Acidity	6 g/l

TASTING NOTE

Deep ruby in colour with a purple hue. Intoxicating aromas of blackcurrants, dusty ripe plums and savoury notes of tobacco and cedar meld exotically together. Sweet ripe fruit flavours are enhanced by notes of coffee, cigar and violets, framed by strong yet perfectly ripe tannin, indicating perfect balance and years of cellaring potential.

FOOD MATCH: Red meats, game dishes

CELLARING: Over 10 years

MARKETS: NZ, Australia

RELEASE DATE: 1-Jun-06

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
