

Craggy Range

Le Sol

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2005

VARIETY

100% Syrah

HARVEST DATA

Vintage Detail	Classic red vintage in all aspects
Brix	24.2 - 25.4 average
Production Level	46 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	5%
Destemmed	95%
Fermentation Vessel	Open Oak Cuve
Fermentation	Spontaneous
Barrel Type	French Oak
New Barrel %	52%
Maturation	18 Months
Fining	Yes
Filtration	Yes
Bottled	Nov-06

WINE ANALYSIS

Alcohol	14	Residual sugar	Nil
pH	3.73	Acidity	6.09 g/l

TASTING NOTE

Densely coloured with vibrant purple hues. Intense aromas of prune, blackberry and liquorice abound, boosted by floral elements of thyme, lavender and white pepper. The palate is incredibly rich, with fine, silky tannins that provide a lush, sensuous texture. The finish is refined and polished, deep and smooth.

FOOD MATCH: Game meats

CELLARING: Up to 15 years from vintage

MARKETS: NZ, Australia, Hong Kong, Japan, China, UK, Ireland, Holland, USA, Canada

RELEASE DATE: 1-Jun-07

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
