

Craggy Range  
Les Beaux Cailoux  
Gimblett Gravels Vineyard  
Hawke's Bay 2005

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VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Warm, early and soft vintage
Brix	23.5-24.2 average
Production Level	53 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	100%
Destemmed	No
Fermentation Vessel	French oak barriques
Fermentation	Spontaneous Indigenous
Barrel Type	French Oak
New Barrel %	54%
Maturation	14 months
Fining	Yes
Filtration	Yes
Bottled	Aug-06

WINE ANALYSIS

Alcohol	14.6	Residual sugar	Nil
pH	3.26	Acidity	6.11 g/l

TASTING NOTE

Straw in colour flecked with green. Aromas of peach, cream and hazelnut abound in a heady combination underpinned by zesty lemon notes. The palate is full bodied yet framed by bright acids that provide firmness, giving an elegance to the structure. Harmonious in all respects, perfectly balanced.

FOOD MATCH: Shellfish

CELLARING: Drink between 4 - 6 years of vintage

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

RELEASE DATE: 1-Jul-07

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SINGLE VINEYARD SINGLE MINDED

[www.craggyrange.com](http://www.craggyrange.com)

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