

Craggy Range
THE QUARRY
Gimblett Gravels Vineyard
Hawkes Bay 2005

VARIETY

93% Cabernet Sauvignon, 7% Merlot

HARVEST DATA

Vintage Detail	Classic red vintage in all aspects
Brix	24.1-24.6 average
Production Level	50 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Open top Oak Cuves
Fermentation	Inoculated neutral yeast
Barrel Type	French Oak
New Barrel %	71%
Maturation	16 Months
Fining	Yes
Filtration	Yes
Bottled	Nov-06

WINE ANALYSIS

Alcohol	14.1	Residual sugar	Nil
pH	3.63	Acidity	6.15 g/l

TASTING NOTE

Opaque purple colour with vibrant crimson hues. The wine exudes perfumes of cassis, plum and iodine. The palate is savoury and intense with grainy tannins that unleash waves of rich fruit flavour coupled with spicy cedar and lead pencil nuances. Complex, brooding and long.

FOOD MATCH: Red meats, game dishes

CELLARING: Up to 20 years from vintage

MARKETS: NZ, Australia

RELEASE DATE: 1-Jun-07

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
