

# CRAGGY RANGE

## LE SOL

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2006

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### VARIETY

100% Syrah

### HARVEST DATA

Vintage Detail	very warm
Brix	23.8 average
Production Level	47 hl/ha average
Hand Harvested	100%

### WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Open top oak cuve
Fermentation	Spontaneous
Barrel Type	French Oak
New Barrel %	50%
Maturation	20 months
Fining	Yes
Filtration	Yes
Bottled	Dec-07

### WINE ANALYSIS

Alcohol	13.8	Residual Sugar	Nil
pH	3.46	Acidity	5.92 g/l

### TASTING NOTE

Black garnet colour with vivid crimson hues. Aromas of black pepper, lavender, blueberry and toast meld for a complex bouquet. The palate has a firm tannin structure, yet also possesses a rich, creamy texture and a long, complex finish.

FOOD MATCH: Game dishes

CELLARING: 10 years from vintage

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

RELEASE DATE: 1-Jun-08

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SINGLE VINEYARD SINGLE MINDED

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

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