

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2006

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	very warm
Brix	23.5-24.6 average
Production Level	43 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	Yes
Destemmed	No
Fermentation Vessel	French oak barriques
Fermentation	Spontaneous indigenous
Barrel Type	French Oak
New Barrel %	70%
Maturation	16 months
Fining	Yes
Filtration	Yes
Bottled	July-07

WINE ANALYSIS

Alcohol	13.8	Residual Sugar	Nil
pH	3.23	Acidity	6.26 g/l

TASTING NOTE

Medium straw colour streaked with green. Complex aromatics of citrus blossom, lemon zest, peach kernel with a creamy yeast lees note. The palate has immense power of ripe fruits, finely balanced acidity and a smooth oak background supporting the fruit flavours that provide a richly flavoured wine of great poise and length.

FOOD MATCH: Rich seafood dishes

CELLARING: 6-8 years from vintage

MARKETS: NZ, AUS, UK, USA, Hong Kong

RELEASE DATE: 1-Jun-08

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
