

Craggy Range

THE QUARRY

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2006

VARIETY

95% Cabernet Sauvignon, 4% Merlot,
1% Cabernet Franc

HARVEST DATA

Vintage Detail	very warm
Brix	24.7 average
Production Level	40 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Closed top oak cuve
Fermentation	Inoculated
Barrel Type	French Oak
New Barrel %	84%
Maturation	21 months
Fining	Yes
Filtration	Yes
Bottled	Feb-08

WINE ANALYSIS

Alcohol	14.2	Residual Sugar	Nil
pH	3.63	Acidity	5.92 g/l

TASTING NOTE

Opaque core colour with vibrant crimson rim. Aromas of cassis, scorched earth, vanilla and tobacco abound. The palate is savoury and intense with graphite-like tannins providing depth of fruit flavour, structure and complexity. The overall impression is one of layered power and length of flavour.

FOOD MATCH: Rare beef

CELLARING: 20+ years from vintage

MARKETS: NZ, AUS

RELEASE DATE: 1-Jun-08

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
