

Craggy Range

Le Sol

Gimblett Gravels

Hawke's Bay 2007

Variety

100% Syrah

Harvest Data

Vintage Detail	Long, dry and cool
Brix	24.1 average
Production Level	42 hl/ha average
Hand Harvested	100%

Winemaking

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Open top French oak cuves
Fermentation	Indigenous
Barrel Type	French oak barriques
New Barrel %	42%
Maturation	20 months
Fining	No
Filtration	Yes
Bottled	Feb-09

Wine Analysis

Alcohol	14.2	Residual Sugar	Nil
pH	3.58	Acidity	6.0g/l

Tasting Note

Our deepest, darkest Le Sol yet. Opaque core, with iridescent rim. The earth, fruits and florals are all expressed here; scorched earth, dark plum, aniseed, thyme and lavender marry for an incredibly intense and complex bouquet. The palate is multi-layered with dry granite-like tannins, tempered by succulent ripe fruit and integrated oak notes. Almost blueberry pie richness but with the cut of structural acid and tannin.

Food Match: Venison

Cellaring: 20+ years from vintage

Markets: NZ, Australia, Hong Kong, Japan, Korea, Dubai, UK, Ireland, Holland, Sweden, USA, Canada

Release Date: 1-Jun-09

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