

CRAGGY RANGE

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2007

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Long, dry and cool
Brix	23.8 average
Production Level	39 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	100%
Destemmed	No
Fermentation Vessel	French oak
Fermentation	Spontaneous indigenous yeast
Barrel Type	French oak
New Barrel %	54%
Maturation	17 months
Fining	Yes
Filtration	Yes
Bottled	Aug-08

WINE ANALYSIS

Alcohol	14.5	Residual Sugar	Nil
pH	3.36	Acidity	6.18 g/l

TASTING NOTE

Medium straw colour streaked with silver hues. Aromatically complex with citrus blossom, lemon zest, peach and baguette crust. This wine is tightly woven with taut acidity providing a tensile line through the palate which allows the complex flavours to unfold slowly. Summer fruits, cashew and faint vanilla spring to mind.

FOOD MATCH: Rich shellfish dishes

CELLARING: 6-10 years from vintage

MARKETS: NZ, Australia, UK, Sweden, Switzerland, USA

RELEASE DATE: 1-Jun-09

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
