

Craggy Range

THE QUARRY

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2007

VARIETY

83% Cabernet Sauvignon, 9% Merlot,
8% Cabernet Franc

HARVEST DATA

Vintage Detail	Long, dry and cool
Brix	24.4 average
Production Level	37 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	No
Destemmed	100%
Fermentation Vessel	Closed oak cuve
Fermentation	Inoculated neutral yeast
Barrel Type	French oak
New Barrel %	64%
Maturation	20 months
Fining	Yes
Filtration	Yes
Bottled	Feb-09

WINE ANALYSIS

Alcohol	14.39	Residual Sugar	Nil
pH	3.66	Acidity	5.88 g/l

TASTING NOTE

Opaque core colour with vibrant crimson rim. Aromatically cassis, thyme, oyster shell, vanilla and tobacco abound. The palate is polished yet has depth and breadth of layered tannin, which provides the framework for the rich fruit to persist on the palate.

FOOD MATCH: Rare beef

CELLARING: 15+ years from vintage

MARKETS: NZ, Australia

RELEASE DATE: 1-Jun-09

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
