

CRAGGY RANGE

LE SOL

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2008

VARIETY

100% Syrah

HARVEST DATA

Vintage Detail	Warm and dry, very good
Brix	24.1 average
Production Level	40 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Open top oak tanks
Fermentation	Indigenous yeast
Barrel Type	French oak barriques
New Barrel %	47%
Maturation	18 months
Fining	Yes
Filtration	Yes
Bottled	Jan-10

WINE ANALYSIS

Alcohol	14.4	Residual Sugar	<2g/l
pH	3.76	Acidity	5.6g/l

TASTING NOTE

Opaque core with magenta rim. A profusion of blueberry and dark plum fruits are combined with spicy notes of black pepper, star anise, vanilla and dusted with cocoa. A simply stunning nose. The palate is firmly tannic, which provides the structure to release waves of flavour on the very long finish.

FOOD MATCH: Wild game dishes

CELLARING: 15+ years from vintage

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

RELEASE DATE: 1-Jun-10

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
