

CRAGGY RANGE

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2008

VARIETY

100% Chardonnay

HARVEST DATA

| | |
|------------------|-------------------------|
| Vintage Detail | Warm and dry, very good |
| Brix | 23.7 average |
| Production Level | 36 hl/ha average |
| Hand Harvested | 100% |

WINEMAKING

| | |
|---------------------|----------------------|
| Whole Bunch | 100% |
| Destemmed | 0% |
| Fermentation Vessel | French oak barriques |
| Fermentation | Indigenous yeast |
| Barrel Type | French oak barriques |
| New Barrel % | 45% |
| Maturation | 14 months |
| Fining | Yes |
| Filtration | Yes |
| Bottled | Aug-09 |

WINE ANALYSIS

| | | | |
|---------|------|----------------|---------|
| Alcohol | 14.7 | Residual Sugar | <2g/l |
| pH | 3.21 | Acidity | 5.5 g/l |

TASTING NOTE

Pale straw colour. An aromatic array comprising of flint, peach pip, lemon blossom and hazelnut characters mesh for a complex bouquet. The palate possesses richness and warmth which is framed and balanced by a subtle phenolic texture and fresh acidity. Rich, complex and long.

FOOD MATCH: Rich shellfish dishes

CELLARING: 5-7 years from vintage

MARKETS: NZ, Australia, UK, USA

RELEASE DATE: 1-Jun-10

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
