

Craggy Range

# THE QUARRY

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2008

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VARIETY

75% Cabernet Sauvignon, 19% Merlot,  
6% Cabernet Franc

HARVEST DATA

Vintage Detail	Warm and dry, very good
Brix	23.6 average
Production Level	37 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed oak tanks
Fermentation	Inoculated yeast
Barrel Type	French oak barriques
New Barrel %	59%
Maturation	18 months
Fining	Yes
Filtration	Yes
Bottled	Jan-10

WINE ANALYSIS

Alcohol	13.80	Residual Sugar	<2g/l
pH	3.68	Acidity	5.7g/l

TASTING NOTE

Dark red core with vivid crimson hues. Blackcurrant, wild thyme, crushed autumn leaf and a dusting of cocoa powder provide aromatic intensity and complexity. The highly focussed fruit and sheer purity is given substance via layers of fine, dusty tannin. Harmonious and long.

FOOD MATCH: Rare beef

CELLARING: 15+ years from vintage

MARKETS: NZ, Australia, UK

RELEASE DATE: 1-Jun-10

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SINGLE VINEYARD SINGLE MINDED

[www.craggyrange.com](http://www.craggyrange.com)

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