

Craggy Range

Le Sol

Gimblett Gravels

Hawke's Bay 2009

Variety

100% Syrah

Harvest Data

Vintage Detail	Sunny and warm, outstanding
Brix	23.7 average
Production Level	39 hl/ha average
Hand Harvested	100%

Winemaking

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Open top oak cives
Fermentation	Innoculated yeast
Barrel Type	French oak barriques
New Barrel %	39%
Maturation	20 months
Fining	No
Filtration	Yes
Bottled	Dec-10

Wine Analysis

Alcohol	14.1	Residual Sugar	<2g/l
pH	3.75	Acidity	5.96g/l

Tasting Note

An opaque black core with a dark garnet rim. Redolent with black cherry, blueberry, melted liquorice, wild thyme and, of course, black pepper. This is intensely flavoured with layers of fine ripe tannin. The flavours just go on and on. A remarkable vintage.

Food Match: Wild game

Cellaring: 20+ years from vintage

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

Release Date: 1-Jun-11

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