

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2009

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Sunny and warm, outstanding	
Brix	22.7	average
Production Level	34	hl/ha average
Hand Harvested	100%	

WINEMAKING

Whole Bunch	100%
Destemmed	0%
Fermentation Vessel	French oak barriques
Fermentation	Indigenous
Barrel Type	French oak barriques
New Barrel %	38%
Maturation	12 months
Fining	Yes
Filtration	Yes
Bottled	Apr-10

WINE ANALYSIS

Alcohol	13.0	Residual Sugar	<2g/l
pH	3.17	Acidity	6.0 g/l

TASTING NOTE

Very pale straw colour with youthful green hues. Floral aromatics of citrus blossom, acacia and clover honey meld with mineral characters of chalk dust and flint. Mandarin zest and lemon fruit flavours are given life and freshness via electric acidity. This is our most delicate and aromatic Les Beaux Cailloux yet with trademark power and length.

FOOD MATCH: Shellfish

CELLARING: 7-10 years from vintage

MARKETS: NZ

RELEASE DATE: 1-Jun-11

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
