

Craggy Range

THE QUARRY

Gimblett Gravels Vineyard

Hawke's Bay 2009

VARIETY

100% Cabernet Sauvignon

HARVEST DATA

| | | |
|------------------|-----------------------------|---------------|
| Vintage Detail | Sunny and warm, outstanding | |
| Brix | 23.2 | average |
| Production Level | 32 | 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 % | 50% |
| Maturation | 20 months |
| Fining | No |
| Filtration | Yes |
| Bottled | Dec-10 |

WINE ANALYSIS

| | | | |
|---------|-------|----------------|--------|
| Alcohol | 13.80 | Residual Sugar | <2g/l |
| pH | 3.81 | Acidity | 6.2g/l |

TASTING NOTE

Dark garnet core with a crimson rim. Blackberry, briar, crushed autumn leaf, cedar and savoury oak meld for a complex bouquet. This is highly structured wine, where the layers of ripe tannin are enveloped by fleshy fruit flavour. This wine's generosity extends to a seamless and long finish.

FOOD MATCH: Venison

CELLARING: 20+ years from vintage

MARKETS: NZ, Australia, UK

RELEASE DATE: 1-Jun-11

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
