

CRAGGY RANGE

LE SOL

GIMBLETT GRAVELS

HAWKE'S BAY 2010

VARIETY

100% Syrah

HARVEST DATA

Vintage Detail	Cool, dry autumn, very good
Brix	23.2 average
Production Level	38 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Open top French oak cuves
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	38%
Maturation	17 months
Fining	No
Filtration	Yes
Bottled	Dec-11

WINE ANALYSIS

Alcohol	13.7	Residual Sugar	Nil
pH	3.84	Acidity	5.8g/l

TASTING NOTE

An opaque black purple core with vivid crimson rim. Aromatically, tar, black pepper, cedar, rose and a hint of fennel season the ripe, abundant blackberry characters. The palate is svelte where sweet flavours of melted liquorice and dark fruit coat the fine tannins. Flavoursome and long.

FOOD MATCH: Venison

CELLARING: 10 - 15 years from vintage

MARKETS: NZ, Australia, Hong Kong, Japan, Singapore, Philippines, China, USA, Canada, Brazil, Denmark, Dubai, Ireland, Netherlands, Russia, Sweden, UK, Ukraine

RELEASE DATE: 1-Jun-13

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www.craggyrange.com
