

Craggy Range
LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD
HAWKE'S BAY 2010

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Cool, dry autumn, very good
Brix	22.9 average
Production Level	37 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	100%
Destemmed	0%
Fermentation Vessel	French oak barriques
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	28%
Maturation	10 months
Fining	No
Filtration	Yes
Bottled	Mar-11

WINE ANALYSIS

Alcohol	13.5	Residual Sugar	Nil
pH	3.30	Acidity	5.34 g/l

TASTING NOTE

Very pale straw colour with youthful green hues. Lifted lemon blossom and heady wind fallen citrus aromas provide a floral complexity. This is combined with mineral notes of flint and a piercing fruit core of white peach. The palate has intense fruit flavours, and is balanced and tempered by fresh acidity and a chalky texture. This wine is testimony to this great Hawke's Bay Chardonnay vintage.

FOOD MATCH: Shellfish

CELLARING: 7-10 years from vintage

MARKETS: NZ, Australia, USA, Denmark, Dubai, Germany, Russia, Sweden, UK, Ukraine

RELEASE DATE: 1-Jun-12

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