

Craggy Range

Le Sol

GIMBLETT GRAVELS

HAWKE'S BAY 2011

VARIETY 100% Syrah

HARVEST DATA

Vintage Detail Warm, La Niña Summer
Brix 23.7 average
Production Level 62 hl/ha average
Hand Harvested 100%

WINEMAKING

Whole Bunch 0%
Destemmed 100%
Fermentation Vessel Combination of open top oak
caves and stainless steel tanks
Fermentation Inoculated
Barrel Type French oak barriques
New Barrel % 35%
Maturation 18 months
Fining No
Filtration Yes
Bottled Feb-13

WINE ANALYSIS

Alcohol 13.0 Residual Sugar Nil
pH 3.68 Acidity 5.50g/l

TASTING NOTE

Deep and dark with purple hues. Aromas of sweet blackberries are complemented by subtle hints of bark, cocoa and freshly cracked black pepper. On the palate an elegant core of black fruits is layered with dusty, dry tannin and refreshing acidity.

CELLARING: 10 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

CREATING NEW WORLD CLASSICS

www.craggyrange.com
