

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2011

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	Warm, La Niña Summer
Brix	22.2 average
Production Level	42 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 %	42%
Maturation	10 months
Fining	Yes
Filtration	Yes
Bottled	Mar-12

WINE ANALYSIS

Alcohol	13.4	Residual Sugar	Nil
pH	3.35	Acidity	5.40 g/l

TASTING NOTE

Pale straw colour. Ripe peach, honey and lemon blossom create an intense bouquet with subtle toasted oak notes. Balanced and elegant on the palate. Refreshing acidity gives length whilst oak and fruit meld into complex layers of flavour with great textural interest.

FOOD MATCH: Poultry

CELLARING: 6 - 8 years from vintage

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

RELEASE DATE: 1-Jun-13

CREATING NEW WORLD CLASSICS

www.craggyrange.com
