

Craggy Range

THE QUARRY

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2011

VARIETY

95% Cabernet Sauvignon, 4% Merlot, 1% Cabernet Franc

HARVEST DATA

Vintage Detail	Warm, La Niña Summer
Brix	22.85 average
Production Level	40 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed top stainless steel tanks
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	50%
Maturation	19 months
Fining	Yes
Filtration	Yes
Bottled	Feb-13

WINE ANALYSIS

Alcohol	12.76	Residual Sugar	Nil
pH	3.85	Acidity	5.8g/l

TASTING NOTE

Dark garnet colour. An intense and complex bouquet of cassis, blackberries, black plums and dried tobacco. Firm yet elegant tannins frame the black fruited core with lovely fresh acidity providing length and finesse to the finish.

FOOD MATCH: Rich red meat

CELLARING: 10-15 years from vintage

MARKETS: NZ, Australia, UK

RELEASE DATE: 1-Jun-13

CREATING NEW WORLD CLASSICS

www.craggyrange.com
