

Craggy Range

Le Sol

Gimblett Gravels

Hawke's Bay 2013

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Variety 100% Syrah

HARVEST DATA

Vintage Detail Warm and dry, excellent  
Brix 23.9 average  
Production Level 55 hl/ha average  
Hand Harvested 100%

WINEMAKING

Destemmed 100%  
Fermentation Vessel Combination of open top French oak cives and open top stainless steel tanks  
Fermentation Inoculated and indigenous  
Barrel Type French oak barriques  
New Barrel % 32%  
Maturation 18 months  
Fining No  
Filtration Yes  
Bottled Feb-15

WINE ANALYSIS

Alcohol	13.1	Residual Sugar	Nil
pH	3.61	Acidity	5.8g/l

TASTING NOTE

Deep red with vibrant purple hues. Complex brooding Syrah aromatics of boysenberry, blackpepper, camphor and garrigue herbs. The palate is all about finesse with dark fruit richness beautifully integrated with fine tannins and acidity to give a finish which is long and dry.

FOOD MATCH: Venison, lamb

CELLARING: 10 years from vintage

MARKETS: New Zealand, Australia, Hong Kong, Japan, Singapore, Philippines, China, Malaysia, USA, Canada, Denmark, Dubai, Ireland, Germany, Belgium, Finland, France, Netherlands, Russia, Spain, Turkey, Taiwan, United Kingdom

RELEASE DATE: 1-Jun-15

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