

## Craggy Range

# Le Sol

GIMBLETT GRAVELS

HAWKE'S BAY 2014

---

VARIETY	100% Syrah		
HARVEST DATA			
Vintage Detail	Warm and dry, excellent		
Brix	23.9	average	
Production Level	51	hl/ha average	
Hand Harvested	100%		
WINEMAKING			
Destemmed	100%		
Fermentation Vessel	Combination of open top French oak cuves and open top stainless steel tanks		
Fermentation	Inoculated		
Barrel Type	French oak barriques		
New Barrel %	35%		
Maturation	18 months		
Fining	No		
Filtration	Yes		
Bottled	Feb-16		
WINE ANALYSIS			
Alcohol	14.2	Residual Sugar	Nil
pH	3.78	Acidity	5.8g/l

### TASTING NOTE

Deepest red with vibrant purple hue. Expressive cool climate Syrah with lifted notes of violets, fresh boysenberries, sandalwood and a hint of dried, peppered meat. The palate has a dense core of dark fruits beautifully integrated by acidity and fine, dusty tannins giving the wine a long, elegant feel towards the dry finish.

FOOD MATCH: Venison, lamb

CELLARING: 15 years from vintage

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

---

CREATING NEW WORLD CLASSICS

[www.craggyrange.com](http://www.craggyrange.com)

---