



Craggy Range

Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2016

HARVEST DATA

VARIETAL	Syrah
VINTAGE DETAIL	El Niño. Cool and wet start with a warm finish to summer
BRIX	22.9 average
PRODUCTION LEVEL	41 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	20%
DESTEMMED	80%
FERMENTATION VESSEL	Open top French oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	35%
MATURATION	17 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Jan-17

WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	Nil
PH	3.6
ACIDITY	5.8g/l

TASTING NOTE:

Inky purple red. Enticing aromatics of boysenberry, blueberry, violets, clove and lightly seared meat. The wine exhibits a richness of fruit yet carries an ethereal quality as the fine grained tannins dance gracefully across the palate.

FOOD MATCH: New Zealand lamb

CELLARING: 10 - 15 years from vintage