

Craggy Range

LES BEAUX CAILLOUX

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2016

VARIETY

100% Chardonnay

HARVEST DATA

Vintage Detail	El Niño. Cool and wet start with a warm finish to summer.
Brix	22.7 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 %	40%
Maturation	10 months
Fining	No
Filtration	Yes
Bottled	August 2017

WINE ANALYSIS

Alcohol	13.2	Residual Sugar	Nil
pH	3.33	Acidity	6.1 g/l

TASTING NOTE

Pale straw colour. Aromatic charm aplenty with subtle notes of ripe peach, honey roasted nuts and lemon blossom. Lithe and long across the palate. Mid palate fruit richness is tempered by fine acidity and a lovely textural seam. Finishes dry and delicious.

FOOD MATCH: Poultry

CELLARING: 6-8 years from vintage

MARKETS: New Zealand, Australia, United States, Denmark, Dubai, Germany, Russia, Sweden, United Kingdom, Ukraine