



Craggy Range

The Quarry

GIMBLETT GRAVELS, HAWKE'S BAY 2016

VARIETY

88% Cabernet Sauvignon, 8% Cabernet Franc, 4% Merlot

HARVEST DATA

VINTAGE DETAIL	El Niño. Cool and wet start with a warm finish to summer.
BRIX	23.7 average
PRODUCTION LEVEL	38 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	18 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jan-18

WINE ANALYSIS

ALCOHOL	13.4
RESIDUAL SUGAR	Nil
PH	3.82
ACIDITY	6.2g/l

TASTING NOTE:

Deepest red almost opaque. Complex aromatic meld of cassis, dried tobacco, rosemary and freshly toasted oak. Classically structured wine with a lovely density of dark fruits given breadth and length by fine dusty tannins finishing long, savoury and dry.

FOOD MATCH: Rich red meat

CELLARING: 10-20 years from vintage
