

Craggy Range

Sophia

Gimblett Gravels Vineyard

Hawke's Bay 2010

Variety

63% Merlot, 27% Cabernet Sauvignon,
8% Cabernet Franc, 2% Petit Verdot

Harvest Data

Vintage Detail	Cool, dry autumn, very good
Brix	23.1 average
Production Level	43 hl/ha average
Hand Harvested	100%

Winemaking

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed stainless steel tanks
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	44%
Maturation	18 months
Fining	Yes
Filtration	Yes
Bottled	Dec-11

Wine Analysis

Alcohol	13.5	Residual Sugar	Nil
pH	3.74	Acidity	5.4g/l

Tasting Note

Dark garnet core colour. Spicy notes of cinnamon and freshly roasted espresso beans combine with oak and herb notes of cedar and thyme to overlay a ripe blackcurrant base aroma. The palate exudes elegance via a balance of fine layered tannin and mid palate fruit presence. This wine has a soft texture on a mid weight frame, yet has immense length.

Food Match: Rich Beef

Cellaring: 10 - 15 years from vintage

Markets: NZ, Australia, UK, Hong Kong, Japan, Singapore, Philippines, China, USA, Canada, Brazil, Croatia, Denmark, Dubai, Finland, Germany, Ireland, Netherlands, Romania, Russia, Sweden, Ukraine

Release Date: 1-Jun-13

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www.craggyrange.com
