

Craggy Range

SOPHIA

Gimblett Gravels

Hawke's Bay 2013

Variety

62% Merlot, 19% Cabernet Sauvignon,
18% Cabernet Franc, 1% Petit Verdot

Harvest Data

Vintage Detail	Warm and dry, excellent
Brix	24.3 average
Production Level	48 hl/ha average
Hand Harvested	100%

Winemaking

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed top French oak cuves
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	42%
Maturation	19 months
Fining	No
Filtration	Yes
Bottled	Feb-15

Wine Analysis

Alcohol	13.8	Residual Sugar	Nil
pH	3.61	Acidity	5.9g/l

Tasting Note

Dark garnet colour. Beautifully lifted and complex aromas of spiced red fruits, crushed autumn leaves and sandalwood. Classically composed on the palate with fruit richness given length by balanced acidity and fine dusty tannins. Finishes elegant, dry and long.

Food Match: Rich Beef

Cellaring: 15 - 20 years from vintage

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

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