



Craggy Range

Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VARIETAL	Syrah
VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening.
BRIX	22 average
PRODUCTION LEVEL	38 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top French oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	38%
MATURATION	17 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Jan-20

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.6
ACIDITY	5.6g/l

TASTING NOTE:

Inky purple-red. Black pepper, and shaved graphite intertwine with boysenberry and lavender. The palate is tightly coiled by tannins so powdery that filter through the palate. Effortless poise and with so much energy, this is a wine that will unfurl over the years to come.

FOOD MATCH: Lamb shoulder, beef ragu

CELLARING: 10 - 15 years from vintage
