



Craggy Range

Sophia

GIMBLETT GRAVELS, HAWKE'S BAY 2019

HARVEST DATA

VARIETY	60% Merlot, 26% Cabernet Franc, 14% Cabernet Sauvignon
VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	24.1 average
PRODUCTION LEVEL	42 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	French oak cuves
FERMENTATION	Inoculated & wild
BARREL TYPE	French oak barriques
NEW BARREL %	40%
MATURATION	18 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Dec - 20

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.62
ACIDITY	5.8 g/l

TASTING NOTE:

Deep dark red. The perfume is intoxicating with ripe blueberry overlaying cinnamon, brioche and a hint of leafy varietal lingering in the background. The palate sits upright and all-encompassing. Tannins are long and silky, flavour concentrated and ripe, the finish endless - the hallmarks of one of the great Sophia's.

FOOD MATCH: Slow cooked beef cheek, smoked brassica sides

CELLARING: 10 - 15 years from vintage