



Craggy Range

Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional.
BRIX	23.8 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	60%

WINEMAKING

WHOLE BUNCH	11%
DESTEMMED	89%
FERMENTATION VESSEL	Open top stainless fermenters and open top oak cives
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	22%
MATURATION	15 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Dec-20

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.55
ACIDITY	6.1 g/l

TASTING NOTE:

Dark burgundy with a vibrant purple hue. Immediately the nose shows all the hallmarks of the variety on these soils. Olive tapenade, mulberries, and spicy, gamey notes are all in abundance. The palate has prominent ripe tannins and an intensity that speaks to a warm vintage. Medium to full-bodied, the unique savoury and fruit balance is sure to entice all flavours of Syrah from the Gimblett Gravels.

CELLARING: 7 to 12 years from vintage