



Craggy Range

Te Kahu



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETY	69% Merlot, 13% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot, 4% Malbec
VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional.
BRIX	24.1 average
PRODUCTION LEVEL	55 hl/ha average
HAND HARVESTED	20%

WINEMAKING

DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	Oak barriques
NEW BARREL %	20%
MATURATION	17 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Dec - 21

WINE ANALYSIS

ALCOHOL	14.1
RESIDUAL SUGAR	Nil
PH	3.60
ACIDITY	5.86 g/l

TASTING NOTE:

Deepest crimson red. Brooding aromatically with notes of cassis, black olive and dried tobacco enveloping a dense core of blue fruits. The wine has a lovely focus on the palate with dark fruits framed by fine tannins to deliver a classical structure with an excellent future ahead.

FOOD MATCH: Braised lamb

CELLARING: 1 to 10 years from vintage