



C R A G G Y R A N G E

Les Beaux Cailloux



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETAL	Chardonnay
VINTAGE DETAIL	Warm and dry throughout the entire growing season. Iconic
BRIX	22.3 average
PRODUCTION LEVEL	38 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	33%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Jul - 21

WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	Nil
PH	3.14
ACIDITY	6.26 g/l

TASTING NOTE:

Pale straw colour. A nose that talks to our house style; oyster shell, roasted cashews and orange zest. The palate is as powerful as it is everlasting. Brioche, white peach flesh and kaffir lime flavours are all present, but the sophistication and detail give the wine the X factor. No hair out of place with oak, fruit and acid perfectly balanced. The creamy yet lasting acidity ensures that the flavour within the wine continues long after it leaves the mouth. An increasingly iconic Chardonnay in the NZ landscape.

CELLARING: 10 - 25 years from vintage