



Craggy Range

Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2021

HARVEST DATA

VARIETY	100% Syrah
VINTAGE DETAIL	A very warm spring brought forward the growing season. Summer was mild but with minimal rain days, producing low yields. The result was near-perfect ripening conditions for Syrah.
BRIX	22.8 average
PRODUCTION LEVEL	28 hl/ha average
HAND HARVESTED	50%

WINEMAKING

WHOLE BUNCH	10%
DESTEMMED	90%
FERMENTATION VESSEL	Open top stainless steel fermenters and open top oak cuves
FERMENTATION	Indigenous
NEW BARREL %	French oak barriques
BARREL TYPE	23%
MATURATION	15 months
FINING	Yes
FILTRATION	Yes - Coarse filtration
BOTTLED	Nov 2022

WINE ANALYSIS

ALCOHOL	13.2
PH	3.61
RESIDUAL SUGAR	Nil
ACIDITY	5.6 g/l

TASTING NOTE:

Deep red with a purple hue. Tremendous aromatic lift, with lavender and sweet cherries rising from the glass. The palate has significant density but a perfect balance that already encourages drinking. Again, so much energy in the 2021 wines but also a concentration due to the low yields. Delightful.