



Craggy Range

Te Kahu



GIMBLETT GRAVELS, HAWKE'S BAY 2021

HARVEST DATA

VARIETY 49% Merlot, 34% Cabernet Sauvignon, 12% Cabernet Franc, 3% Malbec, 2% Petit Verdot

VINTAGE DETAIL A very warm spring brought forward the growing season. A mild summer but with minimal rain days, producing low yields.

BRIX 23.6 average

PRODUCTION LEVEL 54 hl/ha average

HAND HARVESTED 30%

WINEMAKING

DESTEMMED 100%

FERMENTATION VESSEL Closed top stainless steel tanks

FERMENTATION Inoculated

BARREL TYPE Oak barriques

NEW BARREL % 18%

MATURATION 16 months

FINING Yes

FILTRATION Yes

BOTTLED Dec - 22

WINE ANALYSIS

ALCOHOL 14

RESIDUAL SUGAR Nil

PH 3.57

ACIDITY 6.24 g/l

TASTING NOTE:

Deepest crimson red with a purple hue. Concentrated nose, with notes of cassis, black olive and dried tobacco leading the bouquet. The wine has a lovely energy amplifying the red fruits and liquorice characters framed by dark chocolate laced tannins delivering a classical structure—a perfect example of a Bordeaux style blend from the Gimblett Gravels, with an excellent future ahead.