



Craggy Range

Te Kahu



GIMBLETT GRAVELS, HAWKE'S BAY 2023

HARVEST DATA

VARIETY	81% Merlot, 11% Cabernet Sauvignon, 8% Cabernet Franc
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VINTAGE DETAIL	A warm and early spring, with minimal frosts. The season transitioned to a warm summer with several rain events post-Christmas. Picking and selection were critical.
BRIX	23.6 average
PRODUCTION LEVEL	47 hl/ha average
HAND HARVESTED	100%

WINEMAKING

DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	21%
MATURATION	16 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Nov - 24

WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	Nil
PH	3.56
ACIDITY	5.84 g/l

TASTING NOTE:

Ruby red in colour, with notes of juicy red fruits and a savoury undertone. The aromatics leap from the glass offering freshly plucked raspberries and black cherry, amidst blackcurrant leaves, violets and charred spices. These characters follow through to the palate where they are met with a moreish cocoa powder tannin, along with hints of dried tobacco and cedar.