

Craggy Range



2024 Le Sol

GIMBLETT GRAVELS, HAWKE'S BAY

Le Sol (the soil) is crafted from Syrah grown in the stoniest parts of our Gimblett Gravels Estate, planted to a heritage MS clone, brought to New Zealand in the 1840s. Le Sol vines are intensively managed, guided by hand 13-14 times across the season. It is always aromatically pure with a luscious yet elegant mid-palate and a distinctive, fine tannin finish. Rich, evocative, yet refined, Le Sol has evolved since its first release to achieve that balance between intense yet floral Syrah in its purest form. The longevity of this wine is never in doubt; however, there is an increasing approachability upon release, so its beauty can be appreciated now while also anticipating future occasions when it will truly shine.

TASTING NOTE

Deep purple with a garnet hue. The nose is intensely perfumed yet savoury, where dark plum, blackberry and violet are threaded with anise, and subtle smoked meat. The palate is dense and tightly coiled, revealing a concentrated core that remains poised and controlled. Layers of black fruit, cracked pepper, and violet unfold into a long, graphite and iron-laced finish, accented by black olive and savoury spice. Commanding yet precise, this Syrah is a compelling expression of Le Sol, capturing the raw power and structural authority of the Gimblett Gravels with remarkable focus.

VINTAGE & WINEMAKING

Blocks 10 and 11 were harvested on 4th April, followed by Block 14 on 8th April, after a period of warm, sunny days and cool nights that allowed for extended hangtime and optimal flavour development. Each parcel was vinified separately: Block 10 was fermented with 25% whole bunch in French oak, Block 11 in concrete Nico Velo, and Block 14 in wooden cuve. Fermentations were managed with a gentle approach, with an average of 22 days on skins. Malolactic fermentation occurred simultaneously. The wine was matured for 18 months in French and Austrian oak, of which 29% was new. The wine was bottled unfined and unfiltered.

ALCOHOL 14 | PH 3.65 | ACIDITY 6.1 g/l



2024	99 Points	Ken Gargett
	98 Points	Tom Kline
	97 Points	Stephen Wong MW
	96 Points	Andrew Caillard MW
	96 Points	Cameron Douglas MS
2023	96 Points	Colin Hay – Drinks Business
	95 Points	Jane Anson
	95 Points	Stephen Wong MW
	95 Points	Georgina Hindle – Decanter
	18.5+ Points	Matthew Jukes
2022	97 Points	Colin Hay – Drinks Business
	96 Points	Stephen Wong MW
	95+ Points	Erin Larkin – Wine Advocate