



Craggy Range

Syrah

GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening
BRIX	22.5 average
PRODUCTION LEVEL	61 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	25%
MATURATION	16 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Oct -19

WINE ANALYSIS

ALCOHOL	12.9
RESIDUAL SUGAR	Nil
PH	3.56
ACIDITY	5.1 g/l

TASTING NOTE:

Deepest red with a vibrant purple hue. Beautiful aromatics of violet, dark rose, freshly cracked pepper and boysenberry. Wonderful fruit purity on the palate balanced with precise acidity and fine, dusty tannins for a long, elegant finish.

FOOD MATCH: Roasted garlic and thyme lamb rack, squid ink linguine

CELLARING: 7 to 12 years from vintage