



Craggy Range

# Te Kahu



GIMBLETT GRAVELS, HAWKE'S BAY 2018

---

## HARVEST DATA

VARIETY	54% Merlot, 27 %Cabernet Sauvignon, 10% Malbec, 7% Cabernet Franc, 2% Petit Verdot
VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening
BRIX	23.6 average
PRODUCTION LEVEL	54 hl/ha average
HAND HARVESTED	20%

## WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	Oak barriques
NEW BARREL %	20%
MATURATION	17 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Nov - 19

## WINE ANALYSIS

ALCOHOL	13.1
RESIDUAL SUGAR	Nil
PH	3.65
ACIDITY	5.5 g/l

## TASTING NOTE:

Deepest crimson red. Brooding aromatically with notes of cassis, black olive, dried tobacco and the faintest hint of caramel. The wine has lovely focus on the palate with dark fruits framed by fine tannins to deliver a classical structure with an excellent future ahead.

**FOOD MATCH:** Braised lamb

**CELLARING:** 1 to 15 years from vintage

---