



Craggy Range

Les Beaux Cailloux



GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VARIETAL	Chardonnay
VINTAGE DETAIL	Warm and dry summer, wet final ripening period
BRIX	21.8 average
PRODUCTION LEVEL	39 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	38%
MATURATION	10 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Aug – 19

WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	Nil
PH	3.43
ACIDITY	5.56g/l

TASTING NOTE:

Pale straw colour. A complex, but powerful mix of fresh cashews, cracked barley and white peach. The palate is elegant and long. The stone fruit of the nose is replaced by citrus, a lemon line that is incredibly persistent. Fantastic tension that is kept in check by complementary oak.

FOOD MATCH: Roasted free-range chicken, char-grilled crayfish with fresh pasta

CELLARING: 6 - 10 years from vintage