



Craggy Range

Sophia



GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VARIETY	81% Merlot, 19% Cabernet Franc
VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening
BRIX	23 average
PRODUCTION LEVEL	48 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	French oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	45%
MATURATION	18 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Jan-18

WINE ANALYSIS

ALCOHOL	13.1
RESIDUAL SUGAR	Nil
PH	3.64
ACIDITY	5.31g/l

TASTING NOTE:

Deep, dark red. An intensely lifted nose of blackcurrant, mulberry and other autumnal berries, but evident mocha and cinnamon eluding to an impending sweetness of the palate. The tannins are incredibly fine and powdery. They carry the volume of fruit effortlessly. While delivering immediate enjoyment with the abundance of flavour, it is clear this is a high-quality wine built for time.

FOOD MATCH: Slow cooked beef cheek, smoked brassica sides

CELLARING: 10 - 15 years from vintage
