



Craggy Range

Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2019

HARVEST DATA

VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	23.8 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	70%

WINEMAKING

WHOLE BUNCH	18%
DESTEMMED	82%
FERMENTATION VESSEL	Open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	25%
MATURATION	14 months
FINING	No
FILTRATION	No
BOTTLED	Aug-20

WINE ANALYSIS

ALCOHOL	13.2
RESIDUAL SUGAR	Nil
PH	3.56
ACIDITY	5.9 g/l

TASTING NOTE:

Deepest red with a vibrant purple hue. So much lift and perfume. Violets, lavender and maraschino cherries lift from the glass. The palate has hallmarks of the gravels in graphite and black pepper. However, the succulence of fruit and beauty of the fruit speaks to that of a truly iconic vintage.

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

CELLARING: 7 to 12 years from vintage