



Craggy Range

# Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2019

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## HARVEST DATA

VARIETAL	100% Syrah
VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	24.2 average
PRODUCTION LEVEL	42 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	65%
DESTEMMED	35%
FERMENTATION VESSEL	Open top french cuve and closed top stainless
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	38%
MATURATION	17 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Dec - 20

## WINE ANALYSIS

ALCOHOL	13.6
RESIDUAL SUGAR	Nil
PH	3.58
ACIDITY	5.8 g/l

## TASTING NOTE:

Deep and dark with a purple hue. An overwhelming presence that suggests this wine will live to be iconic. The nose is flush with mulberry, violets, lavender and cocoa. The palate, whilst obviously young and vibrant with taut tannins, is complex, deep and intoxicating - so much dark, black fruit, changing with every mouthfeel.

**FOOD MATCH:** Braised beef, strong blue based cheese

**CELLARING:** 10 - 25 years from vintage

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