



Craggy Range

Les Beaux Cailloux



GIMBLETT GRAVELS, HAWKE'S BAY 2019

HARVEST DATA

VARIETAL	Chardonnay
VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	22.5 average
PRODUCTION LEVEL	55 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 %	33%
MATURATION	12 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Jul - 20

WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	Nil
PH	3.2
ACIDITY	5.5 g/l

TASTING NOTE:

Pale golden with a green hue. Seductive notes of wet stone, freshly grated lime zest and toasted cashews erupt from the glass. This wine is so full of life, complexity and flavour. The taut phenolics keep ripe stone fruit and grapefruit flesh in bay, but without a doubt, it is the arrow of acidity and length that define this wine. Complex as it is delicious, this Chardonnay speaks volumes of the perfect vintage and uniqueness of the varietal on the Gimblett Gravels.

FOOD MATCH: Slow cooked pheasant, roast chicken, fresh pasta

CELLARING: 10 - 25 years from vintage