



Craggy Range

# The Quarry

GIMBLETT GRAVELS, HAWKE'S BAY 2019

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## VARIETY

89% Cabernet Sauvignon, 7% Merlot, 4% Cabernet Franc

## HARVEST DATA

VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	24.1 average
PRODUCTION LEVEL	42 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	40%
MATURATION	18 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Dec- 20

## WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.66
ACIDITY	6.5 g/l

## TASTING NOTE:

Medium burgundy but deep in intensity. The lift of blueberry and leafy, ripe herbs is unmistakable. That is a wine of variety and place. Cinnamon and clove also round out an exotic nose. The palate is characterised by a ripeness in tannins only seen in these wines in the great years. It carries the medium-weighted fruit effortlessly. After several years of absence, the reward is a stellar release of Quarry.

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

**CELLARING:** 10-20 years from vintage