



Craggy Range

Rosé



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETY	87% Tempranillo, 13% Syrah
VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional.
BRIX	22.1 average
PRODUCTION LEVEL	40 hl/ha average
HAND HARVESTED	40%

WINEMAKING

WHOLE BUNCH	40%
DESTEMMED	60%
FERMENTATION VESSEL	Open top stainless steel tanks
FERMENTATION	Inoculated
MATURATION	3 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-20

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	2.4
PH	3.4
ACIDITY	5.3 g/l

TASTING NOTE:

Brilliant rose petal in colour. Lifted wild strawberries and floral notes but an underlying dried apricot. The palate balances the sweetness and savoury of rose with perfection: fresh boysenberry and juniper berries on the initial entry. A savoury, textured phenolic line drives through the palate that gives the wine infinite drinkability.

FOOD MATCH: Jamón, Spanish hard cheese, cured salmon, toasted sourdough with cultured butter

CELLARING: 1 to 3 years from vintage
