



Craggy Range

# Merlot



GIMBLETT GRAVELS, HAWKE'S BAY 2021

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## HARVEST DATA

|                  |  |
|------------------|--|
| VARIETY          | 92% Merlot, 8% Cabernet Franc  |
| VINTAGE DETAIL   | A very warm spring brought forward the growing season. Summer was mild but with minimal rain days, producing low yields. |
| BRIX             | 24 average   |
| PRODUCTION LEVEL | 50 hl/ha average   |
| HAND HARVESTED   | 50%  |

## WINEMAKING

|                     |                                  |
|---------------------|----------------------------------|
| WHOLE BUNCH         | 0%                               |
| DESTEMMED           | 100%                             |
| FERMENTATION VESSEL | Closed top stainless steel tanks |
| FERMENTATION        | Inoculated                       |
| BARREL TYPE         | Oak barriques                    |
| NEW BARREL %        | 28%                              |
| MATURATION          | 18 months                        |
| FINING              | Yes                              |
| FILTRATION          | Yes                              |
| BOTTLED             | Dec - 22                         |

## WINE ANALYSIS

|                |          |
|----------------|----------|
| ALCOHOL        | 14       |
| RESIDUAL SUGAR | Nil      |
| PH             | 3.58     |
| ACIDITY        | 6.26 g/l |

## TASTING NOTE:

Bright garnet red with a crimson hue. Charming blue and red fruits vaunt the bouquet, with subtle brioche notes and black liquorice underneath. A warming core with plush blue fruits drives immediate deliciousness, but the dense tannin structure and fresh acid ensure a rewarding future.

**FOOD MATCH:** Braised lamb

**CELLARING:** 1 to 15 years from vintage