



Craggy Range

# Merlot



GIMBLETT GRAVELS, HAWKE'S BAY 2021

---

## HARVEST DATA

VARIETY	92% Merlot, 98% 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