



Craggy Range

## Rosé



GIMBLETT GRAVELS, HAWKE'S BAY 2021

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### HARVEST DATA

VARIETY	44% Syrah, 36% Tempranillo, 20% Merlot
VINTAGE DETAIL	Warm, early spring with occasional large rainfall followed by a long, dry summer. Fantastic.
BRIX	22.2 average
PRODUCTION LEVEL	49 hl/ha average
HAND HARVESTED	44%

### WINEMAKING

WHOLE BUNCH	44%
DESTEMMED	56%
FERMENTATION VESSEL	Open top stainless steel tanks
FERMENTATION	Inoculated
MATURATION	3 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-21

### WINE ANALYSIS

ALCOHOL	13.1
RESIDUAL SUGAR	2.15 g/l
PH	3.24
ACIDITY	5.97 g/l

### TASTING NOTE:

Brilliant rose petal in colour. Lifted fresh cherry and wild raspberry. The palate has a succulence that flows the whole palate through. Ripe red fruit envelops the flavour profile; however, a savoury thread ensures that this complements many a first course. Delicious.