



Craggy Range

Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2021

HARVEST DATA

VARIETAL	100% Syrah
VINTAGE DETAIL	A very warm spring brought forward the growing season. Summer was mild but with minimal rain days, producing low yields. The result was near-perfect ripening conditions for Syrah.
BRIX	23 average
PRODUCTION LEVEL	28 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	27%
DESTEMMED	73%
FERMENTATION VESSEL	Open top French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French and Austrian oak barriques and puncheons
NEW BARREL %	32%
MATURATION	17 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	December 2022

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.62
ACIDITY	5.3 g/l

TASTING NOTE:

Very dark purple core. Abundant sweet, black fruits lead the bouquet, notably boysenberry and blueberry aromas. The tannin structure of the wine is exemplary and seamless from start to finish. The wine shows considerable drinkability in its youth, and the intensity is the highest in several years. One of our finest examples of Le Sol.