



Craggy Range

Merlot



GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VARIETY	85% Merlot, 15% Cabernet Franc
VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening
BRIX	23.6 average
PRODUCTION LEVEL	54 hl/ha average
HAND HARVESTED	20%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	Oak barriques
NEW BARREL %	25%
MATURATION	17 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Nov - 18

WINE ANALYSIS

ALCOHOL	13.2
RESIDUAL SUGAR	Nil
PH	3.63
ACIDITY	5.4 g/l

TASTING NOTE:

Deepest crimson red. Lifted violets and blue fruit with subtle biscuity oak notes. Velvet like tannin structure that carries a long pallet of poached plum and freshly picked blueberries.

FOOD MATCH: Braised lamb

CELLARING: 1 to 15 years from vintage
