



Craggy Range

# Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2020

---

## HARVEST DATA

### VINTAGE DETAIL

Warm and dry from Christmas onwards. Exceptional.

### BRIX

23.8 average

### PRODUCTION LEVEL

45 hl/ha average

### HAND HARVESTED

60%

## WINEMAKING

### WHOLE BUNCH

11%

### DESTEMMED

89%

### FERMENTATION

Open top stainless fermenters and open top oak cuves

### VESSEL

### FERMENTATION

Indigenous

### BARREL TYPE

French oak barriques

### NEW BARREL %

22%

### MATURATION

15 months

### FINING

Yes

### FILTRATION

Yes

### BOTTLED

Dec-20

## WINE ANALYSIS

### ALCOHOL

13.5

### RESIDUAL SUGAR

Nil

### PH

3.55

### ACIDITY

6.1 g/l

## TASTING NOTE:

Dark burgundy with a vibrant purple hue. Immediately the nose shows all the hallmarks of the variety on these soils. Olive tapenade, mulberries, and spicy, gamey notes are all in abundance. The palate has prominent ripe tannins and an intensity that speaks to a warm vintage. Medium to full-bodied, the unique savoury and fruit balance is sure to entice all flavours of Syrah from the Gimblett Gravels.

## CELLARING:

7 to 12 years from vintage