



Craggy Range

# Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2019

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## HARVEST DATA

VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	23.8 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	70%

## WINEMAKING

WHOLE BUNCH	18%
DESTEMMED	82%
FERMENTATION VESSEL	Open top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	25%
MATURATION	14 months
FINING	No
FILTRATION	No
BOTTLED	Aug-20

## WINE ANALYSIS

ALCOHOL	13.2
RESIDUAL SUGAR	Nil
PH	3.56
ACIDITY	5.9 g/l

## TASTING NOTE:

Deepest red with a vibrant purple hue. So much lift and perfume. Violets, lavender and maraschino cherries lift from the glass. The palate has hallmarks of the gravels in graphite and black pepper. However, the succulence of fruit and beauty of the fruit speaks to that of a truly iconic vintage.

FOOD MATCH: Roasted garlic and thyme lamb rack, squid ink linguine

CELLARING: 7 to 12 years from vintage

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# Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2020

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## 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 VESSEL	Open top stainless fermenters and open top oak cuve
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 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.