



Craggy Range

Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETAL	100% Syrah
VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional
BRIX	23.2 average
PRODUCTION LEVEL	34 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	56%
DESTEMMED	44%
FERMENTATION VESSEL	French and Austrian barriques and puncheons
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	38%
MATURATION	17 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Dec – 21

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.62
ACIDITY	6.1 g/l

TASTING NOTE:

Deep, dark garnet with a burgundy hue. A plethora of notes leap from the glass– ripe red-blue fruit, boysenberry and blueberry are intertwined with the savoury complexity of black pepper and graphite. The palate is seamless and perfect to a point; voluptuous fruit greets the palate and fills the mouth. However, the exceptionally fine, graphite tannins come racing through and give the wine rarely seen persistence. Without a doubt, one of our finest releases to date.

CELLARING: 10 - 25 years from vintage
