



Craggy Range

The Quarry



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETAL	87% Cabernet Sauvignon, 7% Merlot, 6% Cabernet Franc
VINTAGE DETAIL	Warm and dry throughout the entire growing season. Iconic
BRIX	23.8 average
PRODUCTION LEVEL	48 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top French oak cives
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	37%
MATURATION	18 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Dec – 21

WINE ANALYSIS

ALCOHOL	13.8
RESIDUAL SUGAR	Nil
PH	3.59
ACIDITY	6.42 g/l

TASTING NOTE:

Deep, garnet red. From the glass are lifted notes of anise, blackcurrant and bergamot. The pedigree and longevity of this wine are defined by the tannin. Abundant in quantity and quality, we already see the classic hallmarks of famed Cabernet blends. Blackberry, redcurrant and sweet brioche are all in abundance. The sweet and savoury are in perfect harmony in The Quarry, ensuring this will be a wine that will age with grace.

CELLARING: 10 - 30 years from vintage