



Craggy Range

Sophia

GIMBLETT GRAVELS, HAWKE'S BAY 2013

HARVEST DATA

VARIETY	62% Merlot, 19% Cabernet Sauvignon 18%, Cabernet Franc
VINTAGE DETAIL	Warm and dry, excellent
BRIX	24.3 average
PRODUCTION LEVEL	48 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	French oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	42%
MATURATION	19 months
FINING	No
FILTRATION	Yes
BOTTLED	Feb - 15

WINE ANALYSIS

ALCOHOL	13.8
RESIDUAL SUGAR	Nil
PH	3.61
ACIDITY	5.9 g/l

TASTING NOTE:

Dark garnet colour. Beautifully lifted and complex aromas of spiced red fruits, crushed autumn leaves and sandalwood. Classically composed on the palate with fruit richness given length by balanced acidity and fine dusty tannins. Finishes elegant, dry and long.

FOOD MATCH: Rich beef

CELLARING: 15 - 20 years from vintage