



Craggy Range

Syrah



GIMBLETT GRAVELS, HAWKE'S BAY 2022

HARVEST DATA

VINTAGE DETAIL

Very warm, early spring with minimal frosts. Transitioned to a warm summer with several rain events post-Christmas, attesting to a typical La Nina season.

BRIX

22.1 average

PRODUCTION LEVEL

24 hl/ha average

HAND HARVESTED

85%

WINEMAKING

WHOLE BUNCH

0%

DESTEMMED

100%

FERMENTATION

Open top stainless steel fermenters and open top oak cuvee

VESSEL

FERMENTATION

Indigenous

BARREL TYPE

French oak barriques

NEW BARREL %

25%

MATURATION

16 months

FINING

Yes

FILTRATION

Yes - coarse filtration

BOTTLED

Nov-23

WINE ANALYSIS

ALCOHOL

12.5

RESIDUAL SUGAR

Nil

PH

3.66

ACIDITY

5.4 g/l

TASTING NOTE:

Brilliant bright red with a purple hue. Crushed raspberry and cherries with a flicker of white pepper and baking spices extend from the glass. A fleshy palate, with notes of juicy red plum and dried florals offers so much succulence that invites that second glass.