CRAGGY RANGE

Les Beaux Cailloux

GIMBLETT GRAVELS, HAWKE'S BAY 2017

HARVEST DATA

VARIETAL	Chardonnay
VINTAGE DETAIL	Warm and dry summer, wet final ripening period
BRIX	22.1 average
PRODUCTION LEVEL	42 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	80%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	38%
MATURATION	10 months
FINING	No
FILTRATION	Yes – coarse filtration
BOTTLED	Aug – 18

WINE ANALYSIS

ALCOHOL	13.6
RESIDUAL SUGAR	Nil
PH	3.22
ACIDITY	5.33g/l

TASTING NOTE:

Pale straw colour. Aromatic charm aplenty with subtle notes of ripe peach, honey roasted nuts and lemon blossom. Lithe and long across the palate. Mid palate fruit richness is tempereed by fine acidity and a lovely textural seam. Finishes dry and delicious.

FOOD MATCH: Grilled firmed flesh fish, roasted chicken and lemon and buffalo mozzarella risotto

CELLARING: 6 - 10 years from vintage