CRAGGY RANGE

Hawke's Bay

SYRAH 2018

HARVEST DATA

Vintage Detail	Warm and dry summer, with a rain event mid ripening	
Brix	22	average
Production Level	65	hl/ha average
Hand Harvested	100%	

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Open top stainless steel tanks
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	10%
Maturation	13 months
Fining	Yes
Filtration	Yes
Bottled	July - 19

WINE ANALYSIS

Alcohol	12.8	Residual Sugar	0 g/l
pH	3.51	Acidity	5.8 g/l

TASTING NOTE

Deep garnet with a vibrant purple hue. Savoury and spice lift from the nose, with black pepper and hints of crushed mulberry. The palate has a softness and fineness of the tannin that is overwhelmingly delicious whilst not being simple — a fantastic value wine.

FOOD MATCH: Venison

CELLARING: 1 to 6 years from vintage