CRAGGY RANGE

Syrah

GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional
BRIX	23.8 average
PRODUCTION LEVEL	45 hl/ha average
HAND HARVESTED	60%

WINEMAKING

WHOLE BUNCH	11%
DESTEMMED	89%
FERMENTATION VESSEL	Open top stainless fermenters and open top oak cuve
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	22%
MATURATION	15 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Dec-20

WINE ANALYSIS

ALCOHOL	13.5
RESIDUAL SUGAR	Nil
PH	3.55
ACIDITY	6.1 g/l

TASTING NOTE:

Dark burgundy with a vibrant purple hue. Immediately the nose shows all the hallmarks of the variety on these soils. Olive tapenade, mullberries and spicy, gamey notes in abundance. The palate has prominent ripe tannins and an intensity that speaks to a warm vintage. Medium to full bodied, the unique savoury and fruit balance is sure to entice all flavours of Syrah from the Gimblett Gravels.