CRAGGY RANGE

Le Sol

If 2019 was the beginning of the style evolution, 2020 the learnings, then 2021 is the vintage of conviction. The blocks, our farming- we are consistent now in what we do to achieve that balance between a wine that, in its purest form, is intense but floral. The alcohol or oak is not distracting as we focus on fruit concentration and tannin maturity.

The longevity of this wine is never doubted; however, there is an increasing approachability in this wine upon release, so that those who taste it can appreciate its beauty now, while also anticipating the future occasions when it will truly shine. A wine of particular joy and honour to make, and the 2021 incarnation is one that I constantly marvel at. - JG

TASTING NOTE:

Very dark purple core. Abundant sweet, black fruits lead the bouquet, notably boysenberry and blueberry aromas. The tannin structure of the wine is exemplary and seamless from start to finish. The wine shows considerable drinkability in its youth, and the intensity is the highest in several years. One of our finest examples of Le Sol.

BRIX	23 average
PRODUCTION LEVEL	28 hl/ha average
HAND HARVESTED	100%
WHOLE BUNCH	27%
DESTEMMED	73%
FERMENTATION VESSEL	Open top French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French and Austrian oak barriques and puncheons
NEW BARREL %	32%
MATURATION	17 months
FINING	No
FILTRATION	Yes - Coarse
BOTTLED	December 2022
ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.62
ACIDITY	5.3 g/l

