CRAGGY RANGE

Le Sol

GIMBLETT GRAVELS, HAWKE'S BAY 2022

HARVEST DATA

VARIETAL	100% Syrah
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	22.9 average
PRODUCTION LEVEL	25 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top Frenck oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French and Austrian oak barriques and puncheons
NEW BARREL %	45%
MATURATION	17 months
FINING	Yes
FILTRATION	Yes
BOTTLED	December 2023

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.74
ACIDITY	5.34 g/l

TASTING NOTE:

A very dark purple core. Aromas of lavender, black tea, graphite, and mulberry resonate. In the mouth, the wine is very expressive. Umami and floral notes complement, creating a deeply flavourful and energetic palate. Tannins are ultra-fine, silk-laden, and thread in with the dense texture, making an already very approachable release, but will reward with cellaring and age with grace.