



Craggy Range

Merlot



GIMBLETT GRAVELS, HAWKE'S BAY 2019

HARVEST DATA

VARIETY	85% Merlot, 15% Cabernet Franc
VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic.
BRIX	23.8 average
PRODUCTION LEVEL	49 hl/ha average
HAND HARVESTED	20%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
BARREL TYPE	Oak barriques
NEW BARREL %	25%
MATURATION	17 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Nov - 20

WINE ANALYSIS

ALCOHOL	13.4
RESIDUAL SUGAR	Nil
PH	3.64
ACIDITY	5.99 g/l

TASTING NOTE:

Deepest crimson red with a slight purple hue. Aromas of mulberry jam, freshly baked brioche and raspberry coulis. The palate is succulent and coating with a great concentration, but a fine tannin bead keeps the sweetness in check.

FOOD MATCH: Braised lamb

CELLARING: 1 to 15 years from vintage