



Craggy Range

Te Kahu

GIMBLETT GRAVELS, HAWKE'S BAY 2019

HARVEST DATA

| | |
|------------------|--|
| VARIETY | 54% Merlot, 27% Cabernet Sauvignon, 10% Malbec, 7% Cabernet Franc, 2% Petit Verdot |
| VINTAGE DETAIL | Wet up until Christmas, then dry and warm through ripening period. Iconic. |
| BRIX | 23.8 average |
| PRODUCTION LEVEL | 54 hl/ha average |
| HAND HARVESTED | 20% |

WINEMAKING

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

WINE ANALYSIS

| | |
|----------------|----------|
| ALCOHOL | 13.5 |
| RESIDUAL SUGAR | Nil |
| PH | 3.66 |
| ACIDITY | 5.82 g/l |

TASTING NOTE:

Deepest crimson red. Brooding aromatically with notes of cassis, black olive, dried tobacco and the faintest hint of roasted hazelnut. The palate is alive with rich, ripe red to black fruit, with a mid-palate that speaks volumes to the warm and long ripening period. A perfect example of medium-bodied Bordeaux style blends from the Gimblett Gravels.

FOOD MATCH: Braised lamb

CELLARING: 1 to 15 years from vintage