



Craggy Range

Te Kahu



GIMBLETT GRAVELS, HAWKE'S BAY 2022

HARVEST DATA

VARIETY 77% Merlot, 16% Cabernet Sauvignon, 7% Cabernet Franc

VINTAGE DETAIL Hot, early spring with minimal frosts transitioned to a warm summer with several rain events post Christmas, attesting to a typical La Nina season.

BRIX 23.6 average

PRODUCTION LEVEL 54 hl/ha average

HAND HARVESTED 100%

WINEMAKING

DESTEMMED 100%

FERMENTATION VESSEL Closed top stainless steel tanks

FERMENTATION Inoculated

BARREL TYPE Oak barriques

NEW BARREL % 18%

MATURATION 18 months

FINING Yes

FILTRATION Yes

BOTTLED Dec - 23

WINE ANALYSIS

ALCOHOL 13%

RESIDUAL SUGAR Nil

PH 3.62

ACIDITY 5.79 g/l

TASTING NOTE:

Bright nose with notes of cedar, cassis and blackcurrant mingled with dried tobacco. The palate is very precise, revealing black fruit and violets with great energy. There is plenty of chocolate framing the tannins, and it has a fantastic structure. On reflection, a perfect example of a Bordeaux style blend from the Gimblett Gravels with an excellent future ahead.

FOOD MATCH: Braised lamb