

Craggy Range

SOPHIA

GIMBLETT GRAVELS VINEYARD

HAWKE'S BAY 2011

VARIETY

60% Merlot, 24% Cabernet Sauvignon,
14% Cabernet Franc, 2% Petit Verdot

HARVEST DATA

Vintage Detail	Warm, La Niña Summer
Brix	23.7 average
Production Level	45 hl/ha average
Hand Harvested	100%

WINEMAKING

Whole Bunch	0%
Destemmed	100%
Fermentation Vessel	Closed stainless steel tanks
Fermentation	Inoculated
Barrel Type	French oak barriques
New Barrel %	37%
Maturation	19 months
Fining	Yes
Filtration	Yes
Bottled	Feb-13

WINE ANALYSIS

Alcohol	13.3	Residual Sugar	Nil
pH	3.72	Acidity	5.6g/l

TASTING NOTE

Dark garnet colour. Lifted aromatics of dark berries, cassis, cocoa and wooden spices. Rich sweet fruit and hints of caramel are surrounded by firm fine tannins which provide elegance and great length on the palate.

FOOD MATCH: Rich Beef

CELLARING: 10 - 15 years from vintage

MARKETS: NZ, Australia, Hong Kong, Japan, Singapore, Philippines, China, USA, Canada, Brazil, Croatia, Denmark, Dubai, Finland, Germany, Ireland, Netherlands, Romania, Russia, Sweden, UK, Ukraine

RELEASE DATE: 1-Jun-13

CREATING NEW WORLD CLASSICS

www.craggyrange.com
