

## GIMBLETT GRAVELS VINEYARD

# HAWKE'S BAY 2008

VARIETY

64% Merlot, 15% Cabernet Franc, 14% Cabernet Sauvignon, 7% Malbec

HARVEST DATA

Vintage Detail Warm and dry, very good

Brix 23.8 average

Production Level 41 hl/ha average

Hand Harvested 100%

WINEMAKING

Whole Bunch 0% Destemmed 100%

Fermentation Vessel Stainless steel Fermentation Innoculated

Barrel Type French oak barriques

New Barrel % 49%

Maturation 18 months

Fining Yes
Filtration Yes
Bottled Feb-10

WINE ANALYSIS

Alcohol 13.92 Residual Sugar <2 g/l pH 3.64 Acidity 5.7 g/l

#### TASTING NOTE

Very dark colour. Blackberry, cinnamon, sandalwood, and oyster shell like minerality mesh for an intense and complex aromatic profile. Layers of fine tannin lend tension to the opulent fruit flavours and provide the framework for the long and intense finish.

FOOD MATCH: Rich red meat dishes

CELLARING: Up to 7 years from vintage

MARKETS: NZ, Finland, Switzerland, UK, Australia,

Japan, Dubai, USA

RELEASE DATE: 1-Apr-10

### SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com

# Decanter Wine Day, Curitiba 27/06/2013.