



CRAGGY RANGE

Le Sol

Le Sol (the soil) is crafted from Syrah grown in the stoniest parts of our Gimblett Gravels Vineyard, planted to a heritage clone brought to New Zealand in the 1840s. Intensively hand-managed, Le Sol is always aromatically pure, with a luscious yet elegant mid-palate and a distinctive fine tannin finish. Rich, evocative, yet refined, Le Sol has evolved in style since its first release over twenty years ago to achieve that balance between intense but floral Syrah in its purest form. The longevity of this wine is never in doubt; however, there is an increasing approachability in this wine upon release, so its beauty can be appreciated now while also anticipating future occasions when it will truly shine.

TASTING NOTE:

A very dark purple core. Aromas of lavender, black tea, graphite, and mulberry resonate. In the mouth, the wine is very expressive. Umami and floral notes complement, creating a deeply flavourful and energetic palate. Tannins are ultra-fine, silk-laden, and thread in with the dense texture, making an already very approachable release, but will reward with cellaring and age with grace.

BRIX	22.9 average 25 hl/ha
PRODUCTION LEVEL	average 100% 0% 100%
HAND HARVESTED	Open top French oak cuves
WHOLE BUNCH	Inoculated
DESTEMMED	French and Austrian oak
FERMENTATION VESSEL	barriques and puncheons
FERMENTATION	45%
	17 months
BARREL TYPE	Yes
NEW BARREL %	Yes
MATURATION	December 2023
FINING	13
FILTRATION	Nil
BOTTLED	3.74
ALCOHOL	5.34 g/l
RESIDUAL SUGAR	
PH	
ACIDITY	

