



Craggy Range

Le Sol



GIMBLETT GRAVELS, HAWKE'S BAY 2023

HARVEST DATA

VARIETAL	100% Syrah
VINTAGE DETAIL	A moderate spring led to a cooler ripening season defined by several large rain events. Picking and selection were critical.
BRIX	21.9 average
PRODUCTION LEVEL	21 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Open top stainless steel tanks and open top French oak cuves
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques barriques and puncheons
NEW BARREL %	37%
MATURATION	14 months
FINING	Yes
FILTRATION	Yes
BOTTLED	June 2024

WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	<1g/l
PH	3.71
ACIDITY	5.3 g/l

TASTING NOTE:

Deep twilight purple in the glass. From a cooler, more restrained year, aromas of lavender, liquorice, graphite and mulberry emerge with a quiet elegance. The palate is finely etched, with floral and savoury notes carried on a thread of tension and freshness. Silken, precise tannins offer structure and grace. A wine of subtle beauty, shaped by the season, and destined to unfold slowly with time.