



C R A G G Y R A N G E

Sophia



GIMBLETT GRAVELS, HAWKE'S BAY 2020

HARVEST DATA

VARIETAL	65% Merlot, 22% Cabernet Franc, 13% Cabernet Sauvignon
VINTAGE DETAIL	Warm and dry throughout the entire growing season. Iconic
BRIX	24 average
PRODUCTION LEVEL	48 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top French oak cuves
FERMENTATION	Inoculated
BARREL TYPE	French oak barriques
NEW BARREL %	36%
MATURATION	18 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Dec – 21

WINE ANALYSIS

ALCOHOL	14.0
RESIDUAL SUGAR	Nil
PH	3.62
ACIDITY	6.0 g/l

TASTING NOTE:

Deep, garnet red. Blackcurrant, Doris plum and the complexity of butter sautéed chanterelle mushrooms round out an exceptionally lifted palate defined by the sheer concentration of ripe fruit flavours. Sweet plum, redcurrant and blackberry are interwoven with cinnamon and mocha notes. The tannins offer a savoury counterpoint to the sweetness of fruit and the traditional hallmark of being powder fine in texture. This Sophia is sure to be one of the longest-lived since its inception. An instant classic.

CELLARING: 10 - 30 years from vintage
