

Craggy Range

The Craggy Range Le Sol Syrah 2020 is a remarkable expression of New Zealand Syrah, hailing from the famed Gimblett Gravels in Hawke's Bay. This wine perfectly balances intense fruit purity with savory, complex undertones, making it one of Craggy Range's most captivating releases.



Le Sol Syrah 2020

Hawkes Bay, New Zealand

Region and Vineyards



The **Gimblett Gravels** terroir imparts both richness and minerality to the wine, enhancing its structure and depth, while allowing the ripe, concentrated fruit flavors to shine through.

Winemaking

The **Le Sol 2020** was made using **56% whole bunch** fermentation and **44% destemmed** fruit, with the fermentation carried out in **French and Austrian barriques and puncheons**. Indigenous yeasts were used to maintain the purity of the vineyard's expression, with the wine maturing for **17 months** in **French oak barriques**, of which **38% were new oak**. This careful oak integration enhances the wine's complexity and structure without overshadowing the fruit.

The wine underwent **no fining**, with only a coarse filtration applied before bottling in **December 2021**. With a production level of **34 hl/ha**, this Syrah is a true representation of precision winemaking, crafted to last and evolve over time.



Alcohol:14,10 %

Composition: 100% Syrah







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Tasting Notes

- Color: Deep, dark garnet with a rich burgundy hue.
- Aroma: An inviting array of ripe red and blue fruits, including boysenberry and blueberry, intertwined with savory notes of black pepper, graphite, and hints of earthiness.
- **Palate**: On the palate, the wine is opulent and seamless, with **voluptuous fruit** that fills the mouth, balanced by exceptionally fine **graphite tannins**. The layers of ripe fruit are met by a complex, savory undertone that gives the wine remarkable persistence.
- **Finish**: The finish is long and elegant, with lingering notes of **dark berries**, **spices**, and a touch of **mineral complexity**, leaving a memorable impression.

Did You Know?

Le Sol, which means "the soil" in French, reflects the importance of the **Gimblett Gravels** vineyard's terroir in shaping the character of this wine. The **2020 vintage** was considered exceptional due to the warm and dry conditions from Christmas onwards, contributing to the wine's intense concentration and depth.

Wine Pairing Ideas

- **Grilled lamb with rosemary and thyme**: The savory richness of lamb pairs beautifully with the wine's bold fruit and peppery notes.
- **Beef fillet with black peppercorn sauce**: The wine's fine tannins and dark fruit flavors complement the tender beef and spice of the sauce.
- **Roasted duck breast with cherry glaze**: The dark berry fruit and smooth texture of the wine enhance the richness of the duck and the sweetness of the glaze.
- **Aged gouda**: The wine's structure and savory undertones are a perfect match for the intense, nutty flavors of aged gouda.

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Robert Parker (RP): 96 Points (2020)

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture. Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format (Stockinger 2,400 liters). 13.5% alcohol, sealed under screw cap.







Le Sol Syrah 2020

95

Decanter (DCT): 95 Points (2020)

One of two Craggy Range wines to join the Place de Bordeaux this year alongside the Pinot Noir-based Aroha. Meaty and wild, a sense of roasted meat, smoky and deliberate with a balsamic element too. Bay leaf, cooking herbs and some graphite touches - lots of expression. A full and bold style, but so juicy and succulent, really sucks the cheeks in, makes the mouth water with strawberry, red cherry, plum and raspberry fruit. It's smooth and penetrating but it has such a lovely crushed velvet texture, slightly chalky but full of life and vigour. I like this expression, feels vibrant but also with quite a lot of tension at this point. Nice detail on show in the smoke and florality but all very soft letting the vibrancy show through at this point.



