

VINO FINO

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CRAGGY RANGE GIMBLETT GRAVELS SYRAH 2024



VINO
VALUE



\$36.99

Superb Gimblett Gravels Syrah

Product Code:	5529	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	13.0%
Style:	Red	Grape:	100% Syrah
Variety:	Syrah / Shiraz		
Producer:	Craggy Range		



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Wide
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TASTING NOTES

Gold Medal & 96/100 - Decanter World Wine Awards 2026

Winery notes (2024 Vintage)

"Produced from the stony soils of the Gimblett Gravels, this distinct Syrah shows unmistakable synergy between site and variety. Decades of refinement have shaped a style with lifted floral and pepper aromatics, lush fruit, and elegant structure. Concentrated yet poised, it carries fine tannins and a long, graceful finish."

DWVA Judges' Comments (2024 Vintage)

"A delicious bouquet of dark berries, plums and five spice meanders gracefully across the nose and decorates the plush, silky palate and polished tannins. Stunning."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2024 Vintage)

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"An impressive wine with core hues of purple and pink at the rim leading to aromas and flavours of boysenberry and dark cherry flesh, layers of wood and fruit spices combine with a dry stone and clay themes to deliver a complete wine with both drinking from 2026 and cellar worthy attributes. An abundance of fine dusty and chalky tannins with plenty of acidity too for mouthfeel and poise on the palate. A lovely example with best drinking from 2027 through 2033."

93/100 Stephen Wong MW, The Real Review, June 2026 (2024 Vintage)

"A fantastic vintage of this wine, 2024 has concentration and intensity without being monolithic or overly dense. Eleven parcels went into this blend with a minor amount of whole cluster and a mixture of fermentation vessels: stainless steel, concrete vats and even oak cuves with a gentle 20-day maceration. It then aged for 16 months in both French and Austrian oak barrels, 22% new.

Deep purple. Perfumed syrah with black cherry and violet notes set against sweetly spicy cinnamon oak, this is no more than medium-bodied but has a coulis-like concentration of fruit and elegant yet structured tannins from both wood and fruit. Young and unevolved presently, it will be better in the coming year once it absorbs some of its sweet oak and it has the length and architecture to reward mid-term cellaring."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch