

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2018

Craighall, our premium Chardonnay, is from prized blocks of low-yielding Mendoza clone vines. The oldest, now over 30 years of age, are situated directly opposite the Ata Rangi home block in the heart of the deep, free-draining gravels that make up the Martinborough Terrace.

The aromatics are very clean and precise: fresh ripe white peach, florals of jasmine blended with a delicate spice note. The palate is complex, with great weight and precision, with a lingering finish which is a hallmark of our Craighall Chardonnay. We love the unforced feel of this wine, no overt oak or fermentation characters; a great representation of the Martinborough Terrace terroir.

<b>Harvest Date</b>	<i>10-14 March</i>	<b>Wine Analysis</b>	<i>Alc 13.0 %</i>
			<i>pH 3.21</i>
<b>Clone</b>	<i>Mendoza</i>		<i>TA 6.0g/l</i>
		<b>Winemaking</b>	
<b>Harvest Analysis</b>	<i>Brix 21.0– 23.0.</i>	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (24% new) using indigenous yeasts. Partial malolactic. Aged in barrel on lees for 12 months.</i>	
<b>Bottling Date</b>	<i>July 2019</i>		
		<b>Cellaring Potential</b>	<i>to 2028</i>

