

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Riesling

2015

A very classic, dry style, which sings clearly of its provenance: the prized Craighall Vineyard and now deep-rooted vines planted there over 30 years ago. We pick, press and allow this fruit to ferment in the same manner year on year, the resulting wine highlighting the seasonal variations.

The 2015 was a low cropping season, bunches were made up of very small berries, that ripened slowly over the cool Autumn. The result is an intense, concentrated, dry Riesling that has aged beautifully. The nose displays classic lime cordial notes which opens up to reveal more exotic aromas of cardamom, roasted fennel, green papaya and lemongrass. The flavours on the palate are fresh and intense, notes of squeezed lemon meld with a creamy richness that flow into a salty and salivating finish. Fantastic with seafood.

Harvested	4 April 2015	Wine Analysis	Alc 12.0% TA 7.2 g/l pH 3.01
Vineyard	Craighall Vineyard, is located directly opposite the home block on Puruatanga Rd. The Riesling was planted in the mid '80s on the free-draining gravels that make up the famed Martinborough Terrace	Winemaking	Fruit hand-picked and gently whole-bunch pressed. Cool tank fermentation to ideal balance with an almost-dry perception on the palate. Final residual sugar of 2.0 g/l.
Harvest Brix	20.2 Brix	Bottling Date	August 2015
		Cellaring Potential	Now – 2030

