

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2013

Craighall, our premium Chardonnay, is from prized blocks of 30 year-plus Mendoza-clone vines which, in spite of their wiry stature, consistently deliver top quality bunches of tiny 'hen and chicken' grapes.

The vineyard lies directly opposite the Ata Rangi home block, sharing the same deep, free-draining gravels that fringe the edge of the village. Low annual rainfall, high wind-run and the lean, stony profile all add up to an extremely devigorating, low-yielding site. The resulting wine has remarkable concentration, drive and weight.

A bright stone-fruit and citrus blossom bouquet, along with a sleek, flinty minerality are the key features of this cohesive and finely crafted 2013 vintage. Barrel fermented with indigenous yeasts, these primary fruit and floral characters are offset by more savoury, bran biscuit-like fermentation characters on the palate. This beautifully balanced wine will cellar comfortably for at least 6 years.

<b>Harvest Date</b>	<i>28 March - 6 April</i>	<b>Wine Analysis</b>	<i>Alc 13.5 %</i>
			<i>pH 3.2</i>
<b>Vineyard</b>	<i>Craighall</i>		<i>TA 6.5 g/l</i>
		<b>Winemaking</b>	
<b>Clone</b>	<i>Mendoza</i>	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts. Partial malo-lactic. Aged in barrel on lees for 12 months.</i>	
<b>Harvest Analysis</b>	<i>Brix 21.5 – 23.5</i>		
<b>Bottling Date</b>	<i>August 2014</i>	<b>Cellaring Potential</b>	<i>to 2020</i>

