

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2014

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. Add in low annual rainfall and typically strong Wairarapa winds and the result is a high percentage of tiny berries, giving wine of serious concentration and drive with tight, bright acidity.

Citrus blossom, nectarine and almond/brioche notes, best describe the bouquet at this early stage of development. The promise of longevity comes from sheer palate weight, the firm back bone and a sleek, salivating, flinty minerality. Fully barrel fermented with indigenous yeasts, this 2014 release has excellent cellaring potential - we can't wait to see what it looks like after 2020.

Harvest Date	<i>28 March - 6 April</i>	Wine Analysis	<i>Alc 13.5 %</i>
			<i>pH 3.2</i>
Clone	<i>Mendoza</i>		<i>TA 6.5 g/l</i>
		Winemaking	
Harvest Analysis	<i>Brix 21.5 – 23.5</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>	
Bottling Date	<i>June 2015</i>		
		Cellaring Potential	<i>to 2020</i>

