

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Riesling*  
2011

This very classic dry Riesling sings clearly of its provenance; the prized Craighall Vineyard and the now deep-rooted vines planted there 30 years ago. Gently pressed, the unsettled juice was fermented naturally in tank. A salivating crispness on entry is balanced beautifully by the wine's sheer weight, intensity and length. Flavours and aromas range from violet and magnolia florals through to lemon zest, lime leaf and almond. There's a waxy note too, a hint of talcum powder and a whiff of salty sea breeze. The sheer complexity and the very pure, tight mineral run across the palate complete a stand-out release of this reputable and cellar-worthy Riesling. Now very complete after 4 years in the bottle, we expect to be savouring this silken beauty for at least another decade.

Just 117 cases produced.

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| <b>Harvested</b>    | 1 April 2011   | <b>Wine Analysis</b>       | Alc 12.5%<br>TA 7.1 g/l pH 2.9   |
| <b>Vineyard</b>     | Craighall Vineyard, owned by Ata Rangi, 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 | <b>Winemaking</b>          | Fruit hand-picked and gently whole-bunch pressed. Cool tank fermentation to ideal balance with an almost-dry perception on the palate.<br>Final residual sugar of 5 g/l. |
| <b>Harvest Brix</b> | 21.6 Brix  | <b>Bottling Date</b>       | August 2011  |
|                     |  | <b>Cellaring Potential</b> | Now – 2024   |

