

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2007

Deliciously rich, complex Chardonnay with inviting aromas of white peach, melon, lime flesh and even a hint of freshly baked brioche. There's a light floral note as well, evocative of old-fashioned jasmine or citrus blossom.

The palate is tight but weighty; flawlessly balanced with fine oak and vivid fruit expressed as a burst of freshness and flavour on the finish. This classic Chardonnay is a very clean, poised, focused wine with lovely texture and succulent minerality.

Craighall Chardonnay 2007 is produced predominantly from the low-yielding Mendoza clone vines planted on our neighbouring vineyard of the same name, over twenty years ago.

Indigenous yeasts are employed which slow the onset and duration of fermentation, resulting in a broader and more complex array of flavours and also contribute to the fine structure and wickedly long, seamless finish.

Harvest Date	<i>April 2007</i>	Wine Analysis	<i>Alc 13.5 %</i>
			<i>TA 6.1</i>
Vineyard	<i>Craighall, Ata Rangi</i>		<i>pH 3.3</i>
Clone	<i>Mendoza</i>	Winemaking	
Harvest Analysis	<i>Brix 23-24</i> <i>pH 3.1 – 3.25</i> <i>TA 7.5 – 9.0</i>	<i>Hand-picked fruit was whole bunch pressed in a Willmes membrane press. Unsettled juice was fully barrel fermented in Burgundy barriques (22% new) using indigenous yeasts. Lees stirring was employed for enhancing complexity and viscosity. Fermented 15-20 °C. Malo-lactic inoculation for all barrels and ML ferment stopped at appropriate flavour and balance, for this vintage around 60% ML. Aged in barrel on lees for 9 months.</i>	
Bottling Date	<i>June 2008</i>		
Cellaring Potential	<i>to 2011</i>		

