

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2008

Craighall, our premium Chardonnay, is widely considered one of New Zealand's leading white wines. The silky 2008 opens with inviting aromas of white peach and hints of orange blossom. Underlying notes of fig, clover honey, brioche and a light touch of the subtly spicy French oak in which the wine was fermented and aged contribute to its charm.

The wine is produced predominantly from very low-yielding Mendoza clone vines planted on our neighbouring Craighall Vineyard over 20 years ago. Indigenous yeasts were employed to ferment the freshly-pressed, unsettled juice. These 'wild' yeasts slow both the onset and duration of fermentation, resulting in a very textural, multi-faceted wine.

Flawlessly balanced with succulent minerality and a long, seamless finish, this wine is a delicious tribute to the superb 2008 vintage and a fitting follow-up to the 2007 which won a Gold Medal as well as the Top New Zealand Chardonnay Trophy at the 2009 London International Wine Challenge.

<b>Harvest Date</b>	25 March to 5 April 09	<b>Wine Analysis</b>	Alc 13.5 %
			TA 5.8
<b>Vineyard</b>	Craighall, Ata Rangī		pH 3.3
<b>Clone</b>	Mendoza	<b>Winemaking</b>	
<b>Harvest</b>	Brix 22-23		<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 vinosity.</i>
<b>Analysis</b>	pH 3.2-3.4		<i>Fermented 15-20 °C. Malo-lactic inoculation for all barrels and Malo-lactic (ML) ferment stopped at appropriate flavour and balance; for this vintage around 40% ML.</i>
	TA 6.5-8.0		<i>Aged in barrel on lees for 9 months.</i>
<b>Bottling Date</b>	March 2009		
<b>Cellaring</b>			
<b>Potential</b>	to 2013		

