

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2009

Mouth-watering aromas of nectarine, white peach and delicate grapefruit blossom are full of promise even before the first sip. A very fine entry opens out to a silky, supple mid-palate and a simply delicious spread and depth of flavour. Juice from low-yielding Mendoza clone vines was freshly pressed and fermented slowly by indigenous yeasts, resulting in a very textural, multi-faceted Chardonnay. From a relatively warm vintage, this 2009 is immediately seductive as a young wine yet still has the characteristic length of the consistently highly regarded and awarded Craighall.

**Harvest Date** 31 Mar - 11 April 09

**Wine Analysis** Alc 13.5 %  
TA 5.7  
pH 3.3

**Clone** Mendoza

**Harvest Analysis** Brix 22-23  
pH 3.2-3.4  
TA 6.5-7.7

**Bottling Date** March 2010

**Cellaring Potential** to 2013

**Winemaking**

*Hand-picked fruit was whole bunch pressed in a Willmes membrane press. Unsettled juice was fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts. Lees stirring was employed for enhancing complexity and vinosity. Malo-lactic for this vintage around 40% ML. Aged in barrel on lees for 9 months.*

