

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.

