

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2010

The cooler January followed by a long, dry Indian summer made this a perfect season for Chardonnay. Our Craighall 2010 has aromas of citrus blossom, melon, almond and the characteristic small-berry Mendoza-clone character of grapefruit. The floral fruit characters come through again on the palate, along with lingering spicy notes suggestive of nutmeg. The low yielding vines, now almost 30 years old, and traditional winemaking techniques have produced a wine with a deep core of fruit, and a long, seamless finish.

Harvest Dates	19 March to 10 April	Wine Analysis	<i>Alc</i> 13.5 %
			<i>TA</i> 6.1 g/l
Vineyard	Craighall		<i>pH</i> 3.3
Clone	Mendoza	Winemaking	
Harvest	<i>Brix</i> 21.5-23	<i>Hand-picked fruit was whole bunch pressed in a membrane press. Unsettled juice was fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts.</i>	
Analysis	<i>pH</i> 3.1-3.15	<i>Partial malolactic - 40%.</i>	
	<i>TA</i> 6.5-7.7	<i>Aged in barrel on lees for 9 months.</i>	
Bottling Date	March 2011		
Cellaring Potential	to 2016		

