

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2011

A very fine expression of Chardonnay. First impressions are of enchanting roses/rose-hip aroma with a touch of spice and roasted fennel. As it opens in the glass, there's an enticing, freshly-baked, old-fashioned apple-pie scent - irresistible! A creamy, mealy character further fills out the perfectly balanced palate. Tiny Mendoza clone grapes from our 30 year-old Craighall Vineyard and the use of traditional winemaking techniques are key to the quality of this consistently well reviewed Chardonnay.

Harvest Date	<i>14 March to 7 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.1 pH 3.3</i>
Vineyard	<i>Craighall</i>	Winemaking	<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. Partial malolactic. Aged in barrel on lees for 9 months.</i>
Clone	<i>Mendoza</i>		
Harvest Analysis	<i>Brix 21.5-23 pH 3.1-3.15 TA 6.5-7.7</i>		
Bottling Date	<i>March 2012</i>	Cellaring Potential	<i>to 2016</i>

