

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2012

Craighall Vineyard lies directly opposite the Ata Rangi home block, sharing the same deep, free-draining gravels that fringe the northern edge of the Martinborough village. The small, wiry stature of the Chardonnay vines there belies the fact that they are now 30 years old. Low rainfall, high wind-run and the lean, stony profile add up to an extremely devigorating, naturally low-yielding site.

This is all good news for the resulting wine, the tiny 'hen and chicken' Mendoza-clone grapes offering up remarkable concentration and weight. 2012 is arguably one of our finest-ever examples of Craighall Chardonnay, and a very pure expression of this unique site. It has elegance, balance, minerality, tension and drive. On the nose, ripe stone-fruit meets white-flower perfume, these primary characters leading effortlessly into more savoury, melded, brioche-like fermentation characters on the palate. We're very excited by this wine which we believe stands tall beside classic examples from Burgundy. We expect it to cellar comfortably for at least 10 years, and up to 20 years in temperature controlled conditions.

Harvest Date	<i>2 April – 15 April</i>	Wine Analysis	<i>Alc 13.5 %</i>
			<i>pH 3.19</i>
Vineyard	<i>Craighall</i>		<i>TA 7.4</i>
		Winemaking	
Clone	<i>Mendoza</i>	<i>Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (25% new) using indigenous yeasts. Partial malo-lactic. Aged in barrel on lees for 9 months.</i>	
Harvest Analysis	<i>Brix 22 – 23</i>		
Bottling Date	<i>May 2013</i>	Cellaring Potential	<i>to 2022+</i>

