

ATA RANGI
• MARTINBOROUGH •

CRAIGHALL
Riesling
2017

WINE OF NEW ZEALAND

A very classic, dry style, which sings clearly of its provenance: the prized Craighall Vineyard which is located directly opposite the home block on Puruatanga Rd. The Riesling vines were planted in the mid '80s on the free-draining gravels that make up the Martinborough Terrace.

We pick, press, and allow this fruit to ferment in the same manner year on year, the resulting wine highlighting the seasonal variations. The 30-year-old vines have a depth and complexity which are revealed more fully in this dry style.

The 2017 was a cool, dryer than average season, with healthy bunches that retained fantastic acidity. The result is an intense, concentrated, dry Riesling that has aged beautifully. The nose displays notes of lime leaf and lemon curd with more aromatic notes of white cardamom and hibiscus flower. The palate opens with flavours reminiscent of citrus blossom and fresh fig. There is real depth and weight, with a fresh racy acid that draws you all the way through to a salty and salivating finish. Fantastic with seafood. This wine will continue to age gracefully, drink now to 2033.

Harvest Date	1 April 2017	Wine Analysis	Alc 12.0 % TA 8.3 pH 2.85 Residual Sugar 3.0 g/l
Vineyard	Craighall Vineyard	Winemaking	Fruit hand-picked and gently whole-bunch pressed. Cool tank fermentation
Harvest Analysis	Brix 21.0		to ideal balance with an almost-dry perception on the palate.
Bottling Date	August 2017		
Cellaring Potential	Now to 2033		