

ATA RANGI  
• MARTINBOROUGH •

CRAIGHALL  
*Riesling*  
2014

A very classic, dry style, which sings clearly of its provenance: the prized Craighall Vineyard and now deep-rooted vines planted there over 30 years ago. We pick, press and allow this fruit to ferment in the same manner year on year, the resulting wine highlighting the seasonal variations.

2014's cool summer provided long hang time and great phenolic ripeness. The result is an intense, concentrated wine, with expansive aromas of lime, grapefruit pith, flint and slate. The entry is full, with an energy that's sustained throughout the palate. A delightful array of flavours unfolds – pear, blossom, a hint of crushed olive leaf and marzipan, that meets with a balanced acidity to leave one salivating on the finish. The perfect wine match for freshly-shucked oysters.

<b>Harvested</b>	1 April 2014	<b>Wine Analysis</b>	Alc 12.0% TA 7.3 g/l pH 3.05
<b>Vineyard</b>	Craighall Vineyard, is located directly opposite the home block on Puruatanga Rd. The Riesling was planted in the mid '80s on the free-draining gravels that make up the famed Martinborough Terrace	<b>Winemaking</b>	Fruit hand-picked and gently whole-bunch pressed. Cool tank fermentation to ideal balance with an almost-dry perception on the palate. Final residual sugar of 2.0 g/l.
<b>Harvest Brix</b>	20.1Brix	<b>Bottling Date</b>	August 2014
		<b>Cellaring Potential</b>	Now – 2028

