

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2017

Craighall, our premium Chardonnay, is from prized blocks of low-yielding Mendoza clone vines. The oldest, now over 30 years of age, are situated directly opposite the Ata Rangi home block in the heart of the deep, free-draining gravels that make up the Martinborough Terrace.

2017 was a cool vintage, perfect for Chardonnay. The aromatics are very clean and precise: fresh ripe white pear, florals of jasmine blended with savoury aromas of almond and cashew nuts, opening out in the glass like apple in puff pastry. The palate is incredibly elegant with bright fine acidity that pulls you right to the end of the palate. We love the unforced feel of this wine, no overt oak or fermentation characters; a great representation of the Martinborough Terrace terrior.

Harvest Date	21 March- 4 April	Wine Analysis	Alc	13.0 %
			pH	3.21
Clone	Mendoza		TA	6.0g/l
		Winemaking		
Harvest Analysis	Brix 21.0– 22.5	Hand-picked fruit was whole bunch pressed, with the unsettled juice fully barrel fermented in Burgundy barriques (24% new) using indigenous yeasts. Partial malolactic. Aged in barrel on lees for 12 months.		
Bottling Date	July 2018			
		Cellaring Potential	to 2025	

