

ATA RANGI
· MARTINBOROUGH ·

CRAIGHALL
Chardonnay

2016

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. Add in low annual rainfall and typically strong Wairarapa winds and the result is a high percentage of tiny berries, giving wine of serious concentration and drive with tight, bright acidity.

The 2016 bears all the hallmarks of classic Craighall on the nose - stone fruit, almond biscotti and lime zest. On the palate, it is rich on entry with a supple and enticing mid structure, before flowing into a long and lingering mineral finish. Fully barrel fermented with wild indigenous yeasts, this exceptional release has excellent cellaring potential.

Harvest Date	<i>28 March- 12 April</i>	Wine Analysis	<i>Alc 13.0 %</i>
			<i>pH 3.35</i>
Clone	<i>Mendoza</i>		<i>TA 5.9g/l</i>
		Winemaking	
Harvest Analysis	<i>Brix 21.0– 22.5</i>	<i>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.</i>	
Bottling Date	<i>July 2017</i>		
		Cellaring Potential	<i>to 2025</i>

