

ATA RANGI  
· MARTINBOROUGH ·

CRAIGHALL  
*Chardonnay*

2015

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.

A very alluring, restrained nose of citrus, white-flesh nectarine and citrus blossom leads onto a tight, fine palate with a subtly chalky texture. With no one, single flavour dominating, the 2015 is an intriguing, very complex and very complete Chardonnay with fabulous flow and persistence. Fully barrel fermented with 'wild' indigenous yeasts, we're confident this exceptional release has excellent cellaring potential.

<b>Harvest Date</b>	<i>25 – 29 March</i>	<b>Wine Analysis</b>	<i>Alc 13.5 %</i>
			<i>pH 3.2</i>
<b>Clone</b>	<i>Mendoza</i>		<i>TA 6.5 g/l</i>
		<b>Winemaking</b>	
<b>Harvest Analysis</b>	<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 (25% new) using indigenous yeasts. Partial malo-lactic. Aged in barrel on lees for 12 months.</i>	
<b>Bottling Date</b>	<i>July 2016</i>		
		<b>Cellaring Potential</b>	<i>to 2025</i>

