

## CRAIGHALL CHARDONNAY 2015

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, October 2016

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5 Stars & 19.5- / 20 Points

Full straw-yellow colour with light golden hues, lighter edged. This has a finely proportioned and tightly bound nose with concentrated, vibrantly rich aromas of ripe yellow stonefruits and citrus fruit harmoniously melded with creamy and nutty barrel-ferment notes and complex, but refines flinty lees and reductive elements, and soft lemon-curd MLF nuances, enriched by toasty oak. This is complex, detailed, layered, exuding vitality. Medium-bodied and elegant in presentation, the palate is taut and tightly bound, unfolding layers of yellow stonefruits, citrus fruits, nutty and toasty oak with nuances of gunflint. The mouthfeel is creamy and seamless from the fruit richness and barrel-ferment, the palate showing refined phenolics and balanced, refreshing acidity. This has excellent linearity, carrying to a very long and sustained stonefruity finish with complexing nutty and flinty detail. This is a beautifully elegant, detailed and complex Chardonnay with richness, intensity and refinement. Serve with seafood, poultry and pork over the next 5-6+ years. Mendoza clone fruit from the 'Craighall' vineyard, vines over 30 y.o., hand-picked and WBP, indigenous yeast barrel-fermented to 13.5% alc., the wine aged 12 months in 25% new barriques with partial MLF.

MICHAEL COOPER'S NZ WINE BUYERS GUIDE 2017

Michael Cooper, November 2016

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5 Stars & Super Classic

This memorable Martinborough wine has notable richness, complexity and downright drinkability. From a company-owned block of low-yielding Mendoza-clone vines in the Craighall Vineyard, planted in 1983, it is hand-picked, whole-bunch pressed and fermented with indigenous yeasts in French oak barriques (typically 25 per cent new). Light lemon/green, the graceful 2015 vintage is mouthfilling, sweet-fruited and vibrantly fruity, with concentrated, very youthful, grapefruit and peach flavours, mealy and biscuity notes adding complexity, and a fragrant, slightly smoky bouquet. It should be long-lived; open 2018 onwards.