



Craggy Range

Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2018

HARVEST DATA

VINTAGE DETAIL	Warm and dry summer, with a rain event mid ripening
BRIX	22.5 average
PRODUCTION LEVEL	28 hl/ha average
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	19%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jan - 19

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	Nil
PH	3.46
ACIDITY	5.25 g/l

TASTING NOTE:

Pale lemon straw. Classic Gimblett Gravels Chardonnay aromatics of white blossom, nectarine, and a subtle lift from the finest French oak. Beautifully refined on the palate with intriguing tension between sweet fruit and textural phenolics as it finishes long and dry.

FOOD MATCH: Poultry

CELLARING: 1 to 7 years from vintage