



Craggy Range

# Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2018

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## HARVEST DATA

VINTAGE DETAIL	Warm & dry summer, wet final ripening period
BRIX	20.1 average
PRODUCTION LEVEL	31 hl/ha average
HAND HARVESTED	85%

## WINEMAKING

DESTEMMED	15%
FERMENTATION VESSEL	Combination of French oak cuves, puncheons and top stainless steel tanks
FERMENTATION	Indigenous and inoculated
BARREL TYPE	French oak puncheons
NEW BARREL %	10%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes – coarse filtration
BOTTLED	Jan - 19

## WINE ANALYSIS

ALCOHOL	12.5
RESIDUAL SUGAR	Nil
PH	3.45
ACIDITY	5.65 g/l

## TASTING NOTE:

Pale lemon straw with faint green hue. Complex and refreshing aromatics of melon rind, sea spray, honeysuckle and a hint of beeswax. Very precise across the palate with ripe citrus and subtle oak highlights and a long, texturally dry and almost saline-like finish.

**FOOD MATCH:** Fresh seafood

**CELLARING:** 3 to 6 years from vintage