



Craggy Range

Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2019

HARVEST DATA

VINTAGE DETAIL

Cool and wet until Christmas but then dry and warm throughout ripening period. Iconic.

BRIX

21.5 average

PRODUCTION LEVEL

71 hl/ha average

HAND HARVESTED

70%

WINEMAKING

DESTEMMED

30%

FERMENTATION VESSEL

Combination of French oak cuves, foudre and top stainless steel tanks

FERMENTATION

Indigenous and inoculated

BARREL TYPE

French oak puncheons

NEW BARREL %

15%

MATURATION

8 months

FINING

Yes

FILTRATION

Yes

BOTTLED

Oct - 19

WINE ANALYSIS

ALCOHOL

12.7

RESIDUAL SUGAR

<1

PH

3.3

ACIDITY

5.8 g/l

TASTING NOTE:

Pale lime to pale straw. Subtle, yes definitive aromas of lime zest and grapefruit pulp with hints of brioche and fresh cashews. Palate has saline acidity that carry the citrus notes from nose to mouth. The savoury complexity provides the perfect counter-point for a Chardonnay that truly reflects its maritime origins.

FOOD MATCH: Comté cheese, truffle pasta, smashed pea-pesto on freshly toasted sourdough

CELLARING: 1 to 4 years from vintage