



C R A G G Y   R A N G E

# Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2020

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## HARVEST DATA

VINTAGE DETAIL	Warm and dry from Christmas onwards. Exceptional.
BRIX	21.5 average
PRODUCTION LEVEL	58 hl/ha average
HAND HARVESTED	70%

## WINEMAKING

WHOLE BUNCH	70%
DESTEMMED	30%
FERMENTATION VESSEL	Combination of French oak puncheon and top stainless steel tanks
FERMENTATION	Indigenous
BARREL TYPE	French oak puncheons
NEW BARREL %	15%
MATURATION	8 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Dec - 20

## WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	<1
PH	3.3
ACIDITY	6.1 g/l

## TASTING NOTE:

Pale lime to pale straw. One of the best vintages of this vineyard in recent memory. Great complexity with nashi pear, roasted almonds but undeniable citrus tones of lemon zest. The palate is as compelling as it is fresh. Pithy grapefruit texture carries kafir lime leaf and freshly ground cashew notes across the mouth. Fantastic persistent acidity ensures that one reaches almost immediately for the second glass.

**FOOD MATCH:** Comté cheese, truffle pasta  
**CELLARING:** 1 to 4 years from vintage