



Craggy Range

# Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2021

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## HARVEST DATA

VINTAGE DETAIL	Warm, early spring with occasional large rainfall followed by long, dry summer. Fantastic.
BRIX	22.9 average
PRODUCTION LEVEL	33 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	-
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Inoculated and indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	27%
MATURATION	9 months
FINING	Yes
FILTRATION	Yes
BOTTLED	December 2021

## WINE ANALYSIS

ALCOHOL	13.8
RESIDUAL SUGAR	<1
PH	3.14
ACIDITY	6.9 g/l

## TASTING NOTE:

Pale lime to pale straw. Vibrant aromas of white-fleshed peach, fresh cashew and kaffir lime. The fruit intensity is high on the palate, with power from start to finish. However, a constant thread of crunchy natural acidity persists throughout the palate, ensuring the wine is always in balance. The oak influence is subtle but frames the fruit perfectly. Our strongest release of this wine to date, owing to a fantastic vintage and the coming of age of our new plantings.