



C R A G G Y   R A N G E

# Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2022

---

## HARVEST DATA

### VINTAGE DETAIL

Very warm, early spring with minimal frosts. Transitioned to a warm summer with several rain events post-Christmas, attesting to a typical La Nina season.

### BRIX

21 average

### PRODUCTION LEVEL

37 hl/ha average

### HAND HARVESTED

100%

## WINEMAKING

### WHOLE BUNCH

100%

### DESTEMMED

-

### FERMENTATION VESSEL

Barriques & puncheons

### FERMENTATION

Indigenous

### BARREL TYPE

French & Austrian

### NEW BARREL %

26%

### MATURATION

10 months

### FINING

Yes

### FILTRATION

Yes

### BOTTLED

February 2023

## WINE ANALYSIS

### ALCOHOL

13

### RESIDUAL SUGAR

<1

## TASTING NOTE:

Pale lime to pale straw. Vibrant aromas of white peach flesh, freshly toasted hazelnuts and brioche. Effortlessly flavourful and balanced, with an abundance of fruit intensity and richness wrapped by a saline acid line giving vitality. A standout wine from the 2022 vintage.