



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.