



C R A G G Y R A N G E

Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2022

HARVEST DATA

VINTAGE DETAIL

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

BRIX

21.9 average

PRODUCTION LEVEL

39 hl/ha average

HAND HARVESTED

70%

WINEMAKING

WHOLE BUNCH

70%

DESTEMMED

30%

FERMENTATION VESSEL

Combination of French oak puncheon, foudre and stainless steel tanks

FERMENTATION

Inoculated and indigenous

BARREL TYPE

French oak puncheons

NEW BARREL %

15%

MATURATION

11 months

FINING

Yes

FILTRATION

Yes

BOTTLED

March 2023

WINE ANALYSIS

ALCOHOL

13

RESIDUAL SUGAR

<1

PH

3.34

ACIDITY

6.2 g/l

TASTING NOTE:

The wine's colour transforms into a pale straw hue, instantly evoking the coastal essence of the vineyard. The bouquet carries hints of oyster shells, sea spray, and cashew, further reinforcing its seaside character. A sense of vibrancy and freshness on the palate is complemented by lively acidity that doesn't compromise flavour. The taste of fresh lemon curd and subtle oak adds richness and makes for a delicious and invigorating palate.