

C R A G G Y R A N G E

2023 Chardonnay

GIMBLETT GRAVELS, HAWKE'S BAY

This vineyard is situated in the heart of the famous Gimblett Gravels Winegrowing District, with the Chardonnay vines planted on a selection of stony and loamy soils throughout the vineyard. Each parcel contains various clonal selections, contributing a unique character to the finished wine. Typically, some of the first vines to be picked in the region each year, the wine is crafted using classic Burgundian winemaking techniques with a focus on showcasing the elegance and purity of Chardonnay.

TASTING NOTE

Pale lime to pale straw in colour. Vibrant aromas of brioche, oyster shell and white peach. A precise and impressive palate, with notes of citrus peel, warm bread directed by a fine acid backbone giving incredible length. A wine with great delineation, a true reflection of the unique Gimblett Gravels Vineyard.

VINTAGE & WINEMAKING

A temperate ripening season defined by several significant rain events made picking and selection critical. Despite the challenges, careful harvest decisions delivered fruit of clarity and balance at lower sugar levels. The grapes were 100% hand-harvested and whole-bunch pressed before fermentation in French and Austrian barriques and puncheons, driven primarily by indigenous yeasts. Full malolactic fermentation followed, with the wine maturing for 10 months in oak (25% new) before bottling in February 2024. Gentle fining and filtration were employed to ensure purity and precision in the final wine.

ALCOHOL	13
RESIDUAL SUGAR	<1g/L
PH	3.27
ACIDITY	6.4 g/l



2022	94 Points	Bob Campbell MW
	93 Points	James Suckling
2021	94 Points	James Suckling
	94 Points	Bob Campbell MW
	91 Points	Decanter
2020	93 Points	James Suckling
2019	93+ Points	Mike Bennie – The Wine Front
	93 Points	Bob Campbell MW