



Craggy Range

Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2023

HARVEST DATA

VINTAGE DETAIL	Temperate ripening season that was defined by several large rain events. Picking and selection were critical.
BRIX	20.1
PRODUCTION LEVEL	29 hl/ha
HAND HARVESTED	100%

WINEMAKING

WHOLE BUNCH	100%
DESTEMMED	0%
FERMENTATION VESSEL	Barriques & puncheons
FERMENTATION	Indigenous
BARREL TYPE	French & Austrian
NEW BARREL %	25%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Feb - 2024

WINE ANALYSIS

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

TASTING NOTE:

Pale lime to pale straw. 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.