



Craggy Range

# Chardonnay



KIDNAPPERS VINEYARD, HAWKE'S BAY 2023

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## HARVEST DATA

### VINTAGE DETAIL

A moderate spring gave way to an average-temperature ripening season defined by several large rain events. Picking and selection were critical.

### BRIX

19.8 average

### PRODUCTION LEVEL

37 hl/ha average

### HAND HARVESTED

100%

## WINEMAKING

### WHOLE BUNCH

100%

### FERMENTATION VESSEL

Combination of French oak puncheon, foudre and stainless steel tanks

### FERMENTATION

Inoculated

### BARREL TYPE

French and Austrian oak puncheons

### NEW BARREL %

15%

### MATURATION

11 months

### FINING

Yes

### FILTRATION

Yes

### BOTTLED

Feb - 24

## WINE ANALYSIS

### ALCOHOL

12.5

### RESIDUAL SUGAR

<1

### PH

3.35

### ACIDITY

6.3 g/l

## TASTING NOTE:

Brilliant, bright light yellow to pale lime. Vibrant aromatics of green citrus peel, white florals, and oyster shells. Undeniable complex. The palate is fresh, clean and focused. Grapefruit pith and kaffir lime leaf notes with a savoury envelope. The wine offers fantastic detail and a satisfying finish.