CRAGGY RANGE

2024 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 straw in colour, this Chardonnay opens with lifted aromas of white florals, raw cashew, and a subtle thread of lemon rind. The palate is powerful yet finely poised, with ripe stone fruit at the core and a line of natural acidity that brings structure and clarity. Oak is seamlessly integrated, present but understated, offering a quiet support to the fruit. A wine of balance and drive.

VINTAGE & WINEMAKING

A late start to the season with windy, dry spring conditions reducing yields. Summer was warm and dry, marked by large diurnal shifts, resulting in early sugar ripeness while preserving the acidity. Conditions led to pristine fruit where minimal sorting was needed. 100% hand-harvested and whole bunch pressed into stainless steel for ambient settling overnight. The juice was racked to oak for fermentation, primarily with indigenous yeast, followed by full spring malolactic fermentation. It was aged 10 months in oak (24% new) and a further 3 months on full lees in stainless steel before bottling in June 2025.

ALCOHOL	13.5
RESIDUAL SUGAR	<1
PH	3.27
ACIDITY	5.4 g/



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