

C R A G G Y R A N G E

2025 Chardonnay

KIDNAPPERS, HAWKE'S BAY

Coastal proximity and clay soils characterise Kidnappers Chardonnay, shaping its distinctive profile. The cooling influence of the Pacific Ocean, yields fresh, lighter-style wines. Large-format barrels and a touch of tank fermentation preserve this freshness resulting in a flavour profile with a distinct saline thread.

TASTING NOTE

Aromas of lemon curd on toast, fresh-cut limes and white blossom, with a subtle minerality and hint of sea-spray. On the palate, preserved lemons and white-fleshed peaches are lifted by coastal salinity, bright acidity, and moreish, chalky texture. Fresh and vibrant, this wine balances energy with a concentrated, flavourful depth.

VINTAGE & WINEMAKING

A warm, dry spring brought Chardonnay ahead of schedule. Some much needed rain over the Christmas period, followed by mild weather, allowed for slower ripening and excellent acid retention. 75% of the fruit was hand-harvested and whole-bunch pressed. The fruit was pressed and settled for 24 hours before being inoculated with yeast and sent to barrel to complete both alcoholic and malolactic fermentation. Due to good acid retention at ripening, the wine underwent full malolactic fermentation. It was matured for 7 months in French oak (13% new), then fined, filtered and bottled in December 2025.

ALCOHOL	12.5
RESIDUAL SUGAR	0.7 g/l
PH	3.32
ACIDITY	5.92 g/l



2024	93 Points	James Suckling
2022	95 Points 92 Points	Bob Campbell MW James Suckling
2021	95 Points 93 Points 93 Points 92 Points	Bob Campbell MW James Suckling Decanter Rebecca Gibb MW – Vinous
2020	93 Points 91 Points	Bob Campbell MW MaryAnn Worobiec – Wine Spectator
2019	93 Points	James Suckling