



Craggy Range

# Chardonnay



GIMBLETT GRAVELS, HAWKE'S BAY 2019

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## HARVEST DATA

VINTAGE DETAIL	Wet up until Christmas, then dry and warm through ripening period. Iconic
BRIX	22.6 average
PRODUCTION LEVEL	58 hl/ha average
HAND HARVESTED	100%

## WINEMAKING

WHOLE BUNCH	0%
DESTEMMED	0%
FERMENTATION VESSEL	French oak barriques
FERMENTATION	Indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	23%
MATURATION	10 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Feb - 20

## WINE ANALYSIS

ALCOHOL	13.3
RESIDUAL SUGAR	Nil
PH	3.46
ACIDITY	5.25 g/l

## TASTING NOTE:

Pale lemon straw. The ultimate balance between restraint and power. The wine has an overwhelming sense of vitality. A palate that wanders through lemon pith and grapefruit characters to typical broiche and fresh cashews. A stellar representation of our house style.

**FOOD MATCH:** Roasted free range chicken. Cream based fresh pasta dishes.

**CELLARING:** 1 to 7 years from vintage

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